

**THE
COUNTRY HOUSEWIFE,
AND
LADY'S DIRECTOR,
For every MONTH of the YEAR,
BOTH IN THE
Frugal Management of the House,
AND IN THE
DELIGHTS and PROFITS of the FARM,
CONTAINING
The Whole ART of COOKERY,**

L A I D D O W N I N
A great Variety of the Best and Cheapest RECEIPTS
for Dressing all Sorts of FLESH, FISH, FOWL,
FRUITS, and HERBS, which are the Productions
of a Farm, or any foreign Parts.

L I K E W I S E
The best Methods to be observed in Brewing
MALT LIQUORS, and Making the several Sorts
of ENGLISH WINES.

T H E
Arts of PICKLING, PRESERVING, CONFECTIONARY,
PASTRY, &c. &c.

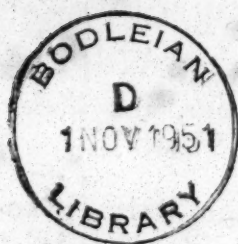
Together with a few of the
Most approved and efficacious MEDICINES, proper
to be kept in every private Family.

Published for the GOOD of the PUBLIC.

By **R. BRADLEY,**
Professor of BOTANY in the University of CAMBRIDGE,
and Fellow of the ROYAL SOCIETY.

The SIXTH EDITION.
With great Additions and Improvements.

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TO THE
L A D I E S
O F
G R E A T B R I T A I N .

L A D I E S ,



O whom could the following Sheets with so much Propriety be addressed, as to yourselves, since the principal Matters contained in them lie entirely within the Liberty of your own Province? The Art of Oeconomy is divided, as *Xenophon* long since told

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told us, between the Men and the Women; to the Men the more dangerous and laborious Share of it in the Fields, and without-doors; to the Women, the frugal Care and Management of every Business within.

As this at least ought to be the Practice of these Days, no less than of the Time of that great Philosopher, it may seem necessary to apologize for the Work I now publish: And I am not without some Hopes of standing excused, since my Design is not to divert, but to assist. Permit me therefore to call myself rather your Amanuensis, than your Instructor; since the Receipts which I imagine are the greatest Ornament of the following Treatise, are such as are practised by some of the most worthy of your Sex, who had Good-nature enough to suffer a Publication of them for public Benefit; and it is no more than common Justice to acknowledge, that every one who has tried them allow them to excel in their way. The other Receipts were partly collected in my Travels through *England*, partly in foreign Countries, and are such as I

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was prompted to enter into my List, as well for their Curiosity, as for their Excellency.

Much farther might the Author have launched in this Attempt, had he not confined himself to select chiefly such Receipts as were necessary for the right Management of a House, and the good ordering of every Production of the Farm and Garden; discarding in a great measure that Tribe of expensive and luxurious Dishes, few of which are even known in this Kingdom, many of them never heard of but in the imaginary Receipts of our modern Books of Cookery. And indeed I am the rather induced to publish a Tract of this Nature, as the Usefulness of many things about Farms and in Gardens is so little known or understood, that they are sometimes reckoned of no account, and in many places looked upon as Incumbrances, though excellent in their kind when well dressed, and admired by the greatest Epicures.

Another Reason which it must be own'd had its Share in prompting me to publish this Piece was, the Inconveniences I have undergone in my Travels, when in many Places of England I have met with the
best

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best of Provisions entirely spoiled by the Unskilfulness of the Cook.

Many Instances might be mentioned as bad as the common Story of *Bacon and Eggs strewed with brown Sugar*; but no farther Apology, I hope, need be made, nor any other Reason urged for making this Treatise public, than that of its Tendency to improve the ignorant, and remind the skilful *how* and *when* to make the most and the best of every thing: It may be a means of providing every one with a tolerable Entertainment founded upon Practice and Taste, Things which can never fail of Followers; and, if attended to, of making us fare much better upon the Roads than we have ever yet been used to.



THE



THE
COUNTRY HOUSEWIFE, &c.

JANUARY.



SHALL, in this Month, take particular Notice of the Pigeon, whose Characteristics are chiefly to have short Legs, and Feet of a reddish Colour; long Wings, and to be quick of Flight, in which the spreading of their Tail-feathers greatly contributes, as well as to guide them in the Air. They lay for the most part two Eggs at one sitting, and no more; but breed often in the Year. When Pigeons are once paired, they are observed to be constant, and assist each other in the Incubation or Sitting on the Eggs, as well as in bringing up and feeding the young ones.

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The different sorts are, first, the blue wild Pigeon, which is the most frequent in Dove-Cotes, but is not very large, nor disposed to breed so early in the Spring as some others: They are, however, a hardy kind, and will thrive any where, if there is plenty of Water; for though they are not of a watery Race, it is observable they covet to be where it is, and feed frequently upon the Banks of Rivers and Ponds. I have known that where two Dove-cotes stood within a Mile of one another, one of them near a River, and the other remote from it, the Pigeons of the distant House left their old Habitation, to reside in that next the River, though the Allowance of Food was equal at both.

Among the tame Pigeons, those which the *Italians* called *Tronfo*, and we *Runts*, are the largest; but these may again be distinguished under the Characters of greater and smaller: Those which are commonly called the *Spanish Runts* are very much esteemed, being the largest sort of Pigeon; they are sluggish, and more slow of Flight, than the small sort of Runts; but the smaller Runts are better Breeders, and quick of Flight, which is to be esteemed; because, if they were to seek their Food far, they can range much more Ground, or return home much quicker, on Occasion of stormy or wet Weather.

The next which makes the largest Figure, but is not in reality the largest Bird, is the Cropper; it is so named, because, by attracting the Air, they often blow up their Crops to
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so extraordinary a Size, as sometimes to be as large as their Bodies. This sort is esteemed the better in Proportion to the Extent it can swell its Crop to. The Bodies of this sort are about the Bigness of the smaller Runt, but somewhat more slender. This sort, like the former, is of various Colours in the Feathers.

The next are those Pigeons called *Shakers*, and are said to be of two sorts, *viz.* the broad-tailed Shaker, and the narrow-tailed Shaker: The Reason which is assigned for calling them Shakers is, because they are almost constant in wagging their Heads and Necks up and down; and the Distinction made between the broad and narrow-tailed Shaker is, from the broad-tailed sort abounding with Tail-feathers, about twenty-six in Number (*as Mr. Ray observes;*) the narrow-tailed Shakers have few in Number. These, when they walk, carry their Tail-feathers erect, and spread abroad like a Turkey-cock.

The next are the *Jacobines*, or *Cappers*: These are called Cappers from certain Feathers which turn up about the back-part of the Head. Some of these are rough-footed, they are short-billed, the Iris of their Eye of a Pearl Colour, and the Head commonly white.

The next is the *Turbit*, commonly so called; a Name derived probably from the Word *Cort-beck*, which is the Name the *Hollanders* give them, perhaps from the *French* Word *Court-bec*, or *Short-bill*, which this Pigeon is remarkable for; the Head is flat, and the Feathers on the

Breast spread both ways. They are about the bigness of the Jacobines.

The *Carrier Pigeon* is the next I shall take notice of; it is so called from the Use which is sometimes made of them in carrying of Letters. Certain it is they are nimble Messengers; for by Experience it has been found, that one of these Pigeons will fly three Miles in a Minute, or from *St. Albans* to *London* in seven Minutes, which has been tried; and they might certainly be made very useful in Dispatches which require Speed, were they to be trained regularly between one House and another. We have an Account of their passing and repassing with Advices between *Hirtius* and *Brutus*, at the Siege of *Modena*, who had, by laying Food for them in some high Places, instructed their Pigeons to fly from Place to Place for their Meat, having before kept them hungry, and shut up in a dark Place. These are about the Size of common Pigeons, and of a dark-blue or blackish Colour, which is one way of distinguishing them from other sorts: They are also remarkable for having their Eyes compassed about with a broad Circle of naked spongy Skin, and for having the upper Chap of their Beak covered more than half from the Head with a double Crust of the like naked fungous Body. The Bill, or Beak, is moderately long, and black. These Birds are of that Nature, that though they are carried many Miles from the Place where they were bred or brought up, or have themselves hatched or bred up any young ones, they will immediately return home as soon as they are suffered

suffered to fly. Perhaps this may in some measure depend upon the Affection the Male or Female bear to one another. When they are to be used as Carriers, two Friends must agree to keep them, one, for instance, in *London*, and the other at *Guilford*; the Person that lives at *Guilford* must take two or three Cocks or Hens that were bred at his Friends at *London*, and the other two or three that were bred at *Guilford*; when the Person at *London* has Occasion to send an Express, he must roll up a little Piece of Paper, and tie it gently with a small String passed through it about the Pigeon's Neck. But it must be observed before, that the Pigeon you design to send with a Message be kept pretty much in the dark, and without Meat for eight or ten Hours before you turn them out, and they will then rise and turn round till they have found their way, and continue their Flight till they have got home. With two or three of these Pigeons on each side, a Correspondence might be carried on in a very expeditious manner, especially in Matters of Curiosity, or those things which tend to publick Good. I know a Gentleman that has set out on a Journey early in the Morning, where it was judged to be dangerous travelling, and taking one of these sort of Pigeons in his Pocket, at his Journey's End, which he tells me was near thirty Miles distant from his House, has turned off the Pigeon, and it has been at its feeding Place in nine or ten Minutes, with an Account of his Safety. In *Turkey* it is very customary for these Pigeons to be taken on

board a Ship by the Captain, and if any thing extraordinary happens within the Distance of six or eight Leagues, the Pigeon is sent back with Advice, which sometimes may be a means of saving a Ship from being taken by the Pirates, or other Enemies, and expedite Trade.

The *Barbary Pigeon*, or *Barb*, is another sort, whose Bill is like that of the *Turbit*, i. e. short and thick, and a broad and naked Circle of a spongy white Substance round about the Eye, like that in the Carrier Pigeon. The Iris of the Eye is white, when the Feathers of the Pigeon incline to a darkish Colour; but red if the Feathers are white, as we find in other white Birds.

Smiters are another sort of Pigeon, supposed to be the same that the *Hollanders* call *Draijers*. This sort shake their Wings as they fly, and rise commonly in a circular manner in their Flight; the Males for the most part rising higher than the Females, and frequently falling and flapping them with their Wings, which produces a Noise that one may hear a great way; from whence it happens that the Quill Feathers are commonly broken or shattered. These are almost like the Pigeon called the Tumbler; the Difference chiefly is, that the Tumbler is something smaller, and in its Flight will turn itself backward over its Head. The Diversity of Colours in the Feathers makes no Difference.

The *Helmet* is another kind of Pigeon, distinguished from the others in having the Head, the Quill-feathers, and the Tail-feathers always of one Colour; sometimes black, sometimes

times white, or red, or blue, or yellow; but the other Feathers of the Body are of a different Colour.

The next Pigeon which I shall take notice of is that which is called the *Light Horseman*; that is supposed to be a cross Strain, between a Cock Cropper and a Hen of the Carrier Breed, because they seem to partake of both, as appears from the excrescent Flesh on their Bills, and the Swelling of their Crops; but I am not determined concerning that Point, nor can give any good Judgment about it, till I have seen whether the Cropper be the Male or Female, upon which depends a Debate in Natural Philosophy, which has not been yet decided; this sort however is reckoned the best Breeder, and are not inclined to leave the Place of their Birth, or the House where they have been accustomed.

The *Bastard-bill Pigeon* is another sort, which is somewhat bigger than the *Barbary Pigeon*; they have short Bills, and are generally said to have red Eyes; but I suppose those coloured Eyes are belonging only to those which have white Feathers.

There is also a Pigeon called the *Turner*, which is said to have a Tuft of Feathers hanging backward on the Head, which parts, not unlike to a Horse's Mane.

There is a smaller sort, called the *Finikin*; but in other Respects like the former. There is a sort of Pigeon called the *Spot*, supposed, and with good Judgment, to take its Name from the Spot on its Forehead just above its

Bill, and the Feathers of its Tail always of the same Colour with the Spots, and all the other Feathers are white.

The *Mawmet*, or *Mahomet*, is supposed to be brought from *Turkey*; it is singular for large black Eyes; the other Parts are like those of the *Barbary* Pigeon.

These are the several sorts of Pigeons generally known, the large *Italian* Pigeons being only the larger Runts.

The Distinction between the Males and the Females is chiefly known by the Voice and Cooing; the Female has a small weak Voice, and the Male a loud and deep Voice.

The Food generally given to them is Tares; but Spurry-Seeds, or Buck-Wheat, mixed with it, forward their Breeding: However, if Pigeons are fed only with Tares, and are of a good kind, we may expect them to breed nine or ten times in a Year; but sometimes perhaps not hatch above one at a time; in full Vigour they may breed up a Pair at one Sitting.

In the Feeding of Pigeons, it is adviseable not to let them have more Meat at one time than they can eat; for they are apt to toss it about, and lose a great deal of it; so that the Contrivance of filling a Stone-bottle with their Meat, and putting the Mouth downwards, so that it may come within an Inch of a Plain or Table, and will give a Supply as they feed, is much the best way. And their Drinking-water should be dispensed to them in the same way out of a Bottle reversed with the Mouth into a narrow shallow Cistern; but at the same time they should

should not want the Conveniency of a Pan of Water, if no better can be had, to wash themselves in; for they are of themselves a Bird subject to contract Dirt and Fleas.



F E B R U A R Y.



Our Poultry will begin to lay plentifully in this Month, it may not be improper to say something of them before we proceed to give the Receipts for dressing and preparing them for the Table. It is necessary to be known first, the Difference between Fowls and Birds; a Fowl always leads its Young-ones to the Meat, and a Bird carries the Meat to the Young; for this Reason we find that Fowls always make their Nests upon the Ground, while Birds, for the most part, build their Nests aloft.

It is observable, that as neither Birds nor Fowls have Teeth to macerate their Food with, Nature has provided them not only with a Crop to soften their Meat, but a Stomach furnished with thick strong Muscles, whose Use is to grind the Grains of Corn, or any hard Meat swallowed whole, which is performed by the Help of little Stones, which they frequently swallow, and which supply the Defect of Teeth.

It is remarked that Fowls, for the most part, lay a greater Number of Eggs than Birds; often many more than they can at one time sit upon. I have known thirty Eggs lay'd by a Hen; but it is seldom that any Bird lays more than five or six, except the Wren and the Tom-tit; and the Pigeon not more than two. About the Laying-time of these Fowls, Spurry-seed and Buck-wheat is an excellent strengthening Food for them.

There is another thing relating to Fowls of this kind, well worthy Observation, and that is of Capons being made to bring up a Brood of Chickens like a Hen: It is done by plucking the Feathers off his Breast, and rubbing the bare Skin with Nettles, and then putting the Chickens to him, which will presently run under his Breast, and, by gently rubbing it with their Heads, either allay the Stinging and Itching, or contribute at least to warm that Part from which the Feathers were pulled.

A Capon, once accustomed to this Service, will not easily leave it off; but, as soon as he has brought up one Brood of Chickens, we may put another to him; and, when they are fit to shift for themselves, we may give him the Care of a third.

The sorts of common Poultry are many; but as the larger sorts sell the best at Market, and lay the largest Eggs, they therefore should be the most cultivated about a Farm.

Where we propose to raise a large Stock of Poultry, we should be careful to secure our Hen-house from Vermin of all sorts, and keep it

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it dry and clean, allowing also as much Air as possible ; for if it is not often cleaned, the Scent of the Dung will give your Fowls the Roop. So likewise there must be easy Convenience for perching of the Fowls, disposed in such a manner, that the Perches be not placed over any of the Hens Nests, which must always lie dry and clean, bedded with Straw ; for Hay is apt to make the sitting Hens faint and weak. When we design to set a Hen, we should save her Eggs in dry Bran ; and, when she clucks, put no more in her Nest than she can well cover.

If you fatten Fowls, use the following Method : Put them into Coops as usual, and feed them with Barley Meal ; but in particular put a small Quantity of Brickdust in their Water, which they should never be without : This last will give them an Appetite to their Meat, and fatten them very soon ; for we may consider that all Fowls and Birds have two Stomachs, as they may be called, the one is the Crop, which softens their Food, and the other the Gizzard, which macerates it : In the last (as was observed) we always find small Stones and sharp Sand, which help to forward that Office ; for the Gizzard cannot macerate or grind the Food fast enough to discharge it from the Crop, without such Sand or Stones, and here the Brickdust is assisting.

Keep your Chickens from Snails or Slugs this Month, for it gives them a Sickness which makes them droop : And now examine the Number of your Poultry, and leave only a

Cock to seven or eight Hens, that your Summer Breed may be strong; but if you have not a sufficient Number of Cocks for the Hens, rather sell off some of the Hens, than buy in Cocks which are Strangers; for there will be a Disagreement, which will occasion a Weakness and Poorness in the Chickens.

Geese and Ducks may be forced to lay and sit early, by putting them in a covered Place and feeding them well, and allowing them every Day Water, just warmed, in a large Tub early in the Morning; for the Young-ones of these sell well at the *London* Markets when they come early in the Season.



M A R C H.



HIS Month all sorts of Pond-fish are in Season, *viz.* the Jack, the Carp, the Tench, the Perch, and the Eel; but it must be noted, that both the Males and Females of every kind of Fish are in their greatest Perfection before the Spawning-time, and they are sick and unwholesome for three Weeks after Spawning. The Jack, or Pike, this Month *run*, as Sportsmen term it; that is, they retire into the Ditches, and feed upon Frogs; or else, in warm Days, lie upon the Top of the Waters,

Waters, and are easily taken by Snares: However they are this Month full rowed, and are then in their greatest Strength, and in the best Condition for the Table. We judge those are the best which are broad-backed and deep Fish; for those which are long and slender have not their Flesh firm, which is always the Perfection of Fish.

In this Month many of our Poultry Hens will cluck for sitting; and, in this Case, chuse the Eggs from good Breeders, and particularly from such as are little more than a Year old; but chuse the old Hens to sit upon the Eggs, for they will sit close, bring out the best Brood of Chickens, and take more care to breed them up than the young Hens. You may now likewise set Duck-Eggs under Hens, to have a Succession of young Ducks; for if you set Duck-Eggs in the same manner last Month, you will now have young Ducks, which will bring a good Price: So I doubt not but Goose-eggs might be forwarded in the same manner; but with these Cautions, that the Hen be of a large Breed, and put no more Eggs under her than she can cover close.

Now feed your Breeding Pheasants with Paste made of Barley Meal, mixed and made into Paste with Water and Eggs, beaten Shells, and all this will make them lay early, and then keep the Eggs in Bran. Have regard to your Lambs.

Your Dove-cote Pigeons are at this time in great Plenty; and though some Farmers ~~are~~ at the Expence of keeping them off their ~~is~~ ^{are} sown

sown Fields, it is my Opinion they eat none of the Grain but what happens not to be covered, and consequently would never grow; for they do not dig as the Rooks do, but peck as they walk from Place to Place; and then it is rather advantageous to the Farmer to give them the Freedom of the Field; but the Rooks are mischievous.

In this Month, if the Weather be not too cold and windy, and there is good Store of Flowers abroad, your Bees will begin to breed. Lay Turpentine near their Hives, it will help them very much; and place some Vessels of Water near them, which must often be renewed if they have not the Conveniency of a Pond already near them; for they delight in it: Observe likewise to remove from about their Hives every thing which may yield the least offensive Smell.

If you happen to have any Cows calve this Month, put them in the House the same Day, and keep them there till the next Day, giving them as much Water as necessary, a little warmed. In the warmest Part of the following Days you may turn them out to Grass; but return them to the House every Night for a Week or ten Days. Before they go abroad in the Days, give them Water as above. 'Tis best for the Dairy when Cows calve in this Month or *April*, and the Calves of these Months will make the strongest Cattle; for the Cows now begin to give Store of Milk, and the Calves will be well nourished, and be strong before Winter. It is best to let the Calves run with the Cows

Cows for the first Year, if we design to breed them for large or strong Cattle, and not to wean the Calves too early.

The Piggs which are farrowed in this Month are very good to breed up, and be sure they have Plenty of Food for the first five or six Months, that they may grow large; for if they are thinly fed in the time of their Growth, they will never be made to thrive afterwards.

About the Middle of this Month is the best time for Turkeys to take their Nests for sitting; for then we may expect warm Weather against the time of Hatching; for Turkey Poults are very tender.

About the End of this Month the Trout begin to come in Season; before this time, this Fish is covered with little Insects, which is a Demonstration of its being sick and unwholesome. The best way of eating this Fish is to boil it, and serve it with Butter and Anchovy for Sauce, as is commonly practised about *Hungerford, Spenham-Land*, and other noted Places for Trout.

If the Season is now mild, about the End of the Month the Sap in the Birch-tree will begin to be very fluent. The best Receipt I have met with for making this Wine is the following;

To make BIRCH-WINE. From Lady W.

WHEN the Sap of the Birch-tree will run, cut a large Notch in the Bark of the Trunk of the Tree, in such a Place as you may conveniently place a Vessel to receive the Sap, which

which will flow at the Incision very plentifully, without doing any Harm to the Tree. If the Trees are pretty large, you may expect about a Gallon of Liquor from each of them, which must be ordered in the following manner: Take five Gallons of the Liquor, to which put five Pounds of Powder-Sugar, and two Pounds of Raisins of the Sun stoned; to this put the Peel of one large Lemon, and about forty large fresh Cloves: Boil all these together, taking off the Scum carefully as it rises; then pour it off into some Vessel to cool, and as soon as it is cool enough to put Yeast to it, work it as you would do Ale for two Days, and then tun it, taking care not to stop the Vessel till it has done working, and in a Month's time it will be ready to bottle. This is not only a very pleasant, but a very wholesome Wine.

This Month is esteemed one of the principal Seasons for brewing of Malt Liquors for long keeping; the Reason is, because the Air at this time of the Year is temperate, and contributes to the good working or fermenting the Drink, which chiefly promotes its preservation and good keeping; for very cold Weather prevents the free fermentation or working of Liquors, as well as very hot Weather; so that if we brew in very cold Weather, unless we use some means to warm the Cellar while new Drink is working, it will never clear itself as it ought to do; and the same Misfortune will it lie under, if, in very hot Weather, the Cellar is not put in a temperate State, the Consequence of which
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will be, that such Drink will be muddy and sour, and perhaps never recover; or if it does, perhaps not under two or three Years. Again, such Misfortunes are often owing to the Badness of the Cellars; for where they are dug in springy Ground, or are subject to wet in the Winter, then the Drink will chill, and grow flat and dead: But where Cellars are of this sort, it is adviseable to make your great Brewings in this Month, rather than in *October*; for you may keep such Cellars temperate in Summer, but cannot warm them in Winter, and so your Drink brewed in *March* will have due time to settle and adjust itself before the cold can do it any great Harm. It is advisable likewise to build your Cellars for keeping of Drink after such a manner, that none of the external Air may come into them; for the variation of the Air abroad, was there free Admission of it into the Cellars, would cause as many Alterations in the Liquors, and so would keep them perpetually disturbed and unfit for drinking. I know some curious Gentlemen in these things, that keep double Doors to their Cellars, on purpose that none of the outward Air may get into them, and they have good Reason to boast of their Malt Liquors. The Meaning of the double Doors is, to keep one shut while the other is open, that the outward Air may be excluded: Such Cellars, if they lie dry, as they ought to do, are said to be cool in Summer, and warm in Winter; though in reality they are constantly the same in point of Temper: They seem indeed cool in hot Weather,

ther, but that is because we come into them from a hotter abroad ; and so they seem to us warm in Winter, because we come out of a colder Air to them ; so that they are only cold or warm comparatively as the Air we come out of is hotter or colder. This is the Case, and a Cellar should be thus disposed, if we expect to have good Drink. As for the brewing Part itself, I shall leave that to the Brewers in the several Counties in *England*, who have most of them different Manners even of brewing honestly. What I shall chiefly touch upon, besides what I shall speak of Cellaring, will relate to Water, Malt, Hops, and the keeping Liquors.

The best Water, to speak in general, is River Water, such as is soft, and has partook of the Air and Sun ; for this easily insinuates itself into the Malt, and extracts its Virtue : Whereas the hard Waters astringe and bind the Parts of the Malt, so that its Virtue is not freely communicated to the Liquor. It is a Rule with a Friend of mine, that all Water which will mix with Soap is fit for Brewing, and he will by no means allow of any other ; and I have more than once experienced, that where the same Quantity of Malt has been used to a Barrel of River Water, as to a Barrel of Spring Water, the River Water Brewing has excelled the other in Strength above five Degrees in twelve Months, as I proved by a small Glass Tube with a Seal, and was much preferable to the Taste. I must observe too, that the Malt was not only in Quantity the same
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for one Barrel as for another, but was the same in Quality, having been all measured from the same Heap; so also the Hops were the same both in Quality and Quantity, and the Time of boiling, and both worked in the same Manner, and tunned and kept in the same Cellar: Here it was plain that the only Difference was in the Water, and yet one Barrel was worth two of the other.

There is one thing which has long puzzled the best Brewers, which I shall here endeavour to explain; and that is, where several Gentlemen in the same Town have employed the same Brewer, have had the same Malt, the same Hops, and the same Water too, and brewed all in the same Month, and broached their Drink at the same time, and yet one has had Beer extremely fine, strong, and well-tasted, while the others have hardly had any worth drinking. I conjecture there may be three Reasons for this Difference: One may be the different Weather which might happen at the several Brewings in this Month, and make an Alteration in the Working of the Liquors; or, secondly, that the Yeast or Barm might be of different Sorts, or in different States, wherewith these Liquors were worked; and, thirdly, that the Cellars were not equally good; for I am very sensible the Goodness of such Drink as is brewed for keeping depends upon the Goodness of the Cellars where it is kept; for at a Gentleman's of my Acquaintance, who for many Years has used the same Brewer, and the same Method, his
Beer

Beer is always of the same Taste; his Cellars or Vaults are very dry, and have two or three Doors to them.

The *Dorchester* Beer, which is esteemed preferable to most of the Malt Liquor in *England*, is for the most part brewed of chalky Water, which is almost every where in that County; and as the Soil is generally Chalk there, I am of Opinion, that the Cellars being dug in that dry Soil, contribute to the good keeping of their Drink, it being of a close Texture, and of a drying Quality, so as to dissipate Damps; for damp Cellars, we find by Experience, are injurious to keeping Liquors, as well as destructive to the Casks. The Malt of this Country is of a pale Colour; and the best Drink of this County that I have met with to be sold, is at a small House against the Church at *Blackwater*, four Miles beyond *Dorchester*, in the Road to *Bridport* in *Dorsetshire*; they broach no Beer till it is a Year old, and has had time to mellow. But there must be such Cellars as I speak of, which inclose a temperate Air, to ripen Drink in; The constant temperate Air digests and softens these Malt Liquors, so that they drink smooth as Oil; but in the Cellars which are unequal, by letting in Heats and Colds, the Drink is subject to grow stale and sharp: For this Reason it is, that Drink which is brewed for a long Voyage at Sea, should be perfectly ripe and fine before it is exported; for when it has had sufficient time to digest in the Cask, and is racked from the Bottom or Lee, it will bear Carriage without Injury. It is farther

ther to be noted, that in Proportion to the Quantity of Liquor which is inclosed in one Cask, so will it be a longer or a shorter time in ripening. A Vessel which will contain two Hogshheads of Beer, will require twice as much time to perfect itself as one of a Hogshhead; and from my Experience I find there should be no Vessel used for Strong Beer, which we design to keep, less than a Hogshhead; for one of that Quantity, if it be fit to draw in a Year, has Body enough to support it two, or three, or four Years, if it has Strength of Malt and Hops in it, as the *Dorsetshire* Beer has; and this will bear the Sea very well, as we find every Day.

There is one thing more to be considered in the Preservation of Beer, and that is, when once the Vessel is broached, we ought to have regard to the time in which it will be expended; for if there happens to be a quick Draught for it, then it will last good to the very Bottom; but if there is likely to be a slow Draught, then do not draw off quite half, before you bottle it, or else your Beer will grow flat, dead, or sour. This is observed very much among the Curious.

One great Piece of Oeconomy is the good Management of Small Beer; for if that is not good, the Drinkers of it will be feeble in Summer-time, and incapable of strong Work, and will be very subject to Distempers; and besides, when Drink is not good, a great deal will be thrown away. The Use of Drink, as well as Meat, is to nourish the Body; and the more Labour there is upon any one, the more substantial

stantial should be the Diet. In the time of Harvest I have often seen the bad Effects of bad Small Beer among the Workmen; and in great Families, where that Article has not been taken care of, the Apothecaries Bills have amounted to twice as much as the Malt would have come to, that would have kept the Servants in Strength and good Health. Besides one thing more, which I observed above, good wholesome Drink is seldom flung away by Servants; so that the sparing of a little Malt ends in Loss to the Master. Where there is good Cellaring, therefore, it is advisable to brew a Stock of Small Beer, either in this Month or *October*, or in both Months, and to be kept in Hogsheads if possible: The Beer brewed in *March* to begin drawing in *October*, and that brewed in *October* to begin in *March*, for Summer drinking; having this Regard to the Quantity, that a Family of the same Number of working Persons will drink a third more in Summer than in Winter.

If Water happens to be of a hard Nature, it may be softened by setting it exposed to the Air and Sun, and putting into it some Pieces of soft Chalk to infuse; or else when the Water is set on to boil, for pouring upon the Malt, put into it a Quantity of Bran, which will help a little to soften it.

I shall now mention two or three Particulars relating to Malt, which may help those who are unacquainted with Brewing: In the first Place, the general Distinctions between one Malt and another is, only that one is high dried,

dried, the other low-dried; that which we call high-dried will, by brewing, produce a Liquor of a brown deep Colour; and the other, which is the low-dried, will give us a Liquor of a pale Colour. The first is dried in such a manner, as may be said rather to be scorched than dried, and will promote the Gravel and Stone, and is much less nourishing than the low-dried, or pale Malt, as they call it; for all Corn in the most simple way is the most feeding to the Body. I have experienced too, that the brown Malt, even though it be well brewed, will sooner turn sharp than the pale Malt, if that be fairly brewed. I am told, that a Gentleman in *Northamptonshire* has dried Malt upon the Leads of a House, and has made very good Drink of it: And the Method of drying Malt by hot Air, which was once proposed to the Public, will do very well for a small Quantity, but it is much too tedious to be ever rendered profitable: However, any Means that can be used to dry Malt without parching it, will certainly contribute to the Goodness of the Malt. At the *Greyhound* at *Marlborough* I have drank of the palest coloured Ale I ever saw, and the best tasted and the strongest that I have met with. In that Place they dry their Malt very tenderly, and brew with chalky Water, and their Cellars are dug in Chalk.

It has been computed that there has been above two hundred thousand Pounds worth of Ale sold in and about *London*, under the Denomination of *Nottingham, Derby, Dorchester, &c.* in one Year's time: But it is not in *London* that

that we must expect to taste these Liquors in Perfection; for it is rare to find any of them there without being adulterated, or else such Liquors are sold for them as are unskilful Imitations of them, and, I may add, are unwholesome into the Bargain. While I am writing this, a Gentleman of good Judgment in this Affair informs me, that the brown Malt he finds makes the best Drink, when it is brewed with a coarse River Water, such as that of the River *Thames* about *London*; and that likewise being brewed with such Water, it makes very good Ale; but that it will not keep above six Months without turning stale, and a little sharp, even though he allows fourteen Bushels to the Hoghead. He adds, that he has tried the high-dried Malt to brew Beer with for keeping, and hopped it accordingly; and yet he could never brew it so as to drink soft and mellow, like that brewed with pale Malt. There is an acid Quality in the high-dried Malt, which occasions that Distemper commonly called the Heart-burn in those that drink of the Ale or Beer made of it. When I mention Malt, in what I have already said above, I mean only Malt made of Barley; for Wheat-malt, Pea-malt, or these mixed with Barley-malt, though they produce a high-coloured Liquor, will keep many Years, and drink soft and smooth; but then they have the Mum Flavour. I have known some People, who used Brewing with high-dried Barley Malt, to put a Bag, containing about three Pints of Wheat, into every Hoghead of Drink, and that has fined it, and
made

it to drink mellow: Others I have seen put about three Pints of Wheat Malt into a Hog-head, which has produced the same Effect. But all Malt Liquors, however they may be well brewed, may be spoiled by bad Cellaring, and be now and then subject to ferment in the Cask, and consequently turn thick and sour. The best way to help this, and bring the Drink to itself, is to open the Bung of the Cask for two or three Days, and if that does not stop the Fermentation, then put about two or three Pounds of Oyfter-shells, washed and dried well in an Oven, and then beaten to fine Powder, and stirring it a little, it will presently settle the Drink, make it fine, and take off the sharp Taste of it; and as soon as that is done, draw it off into another Vessel, and put a small Bag of Wheat or Wheat-malt into it, as above directed, or in Proportion as the Vessel is larger or smaller.

Sometimes such Fermentations will happen in Drink by Change of Weather, if it is in a bad Cellar, and it will in a few Months fall fine of itself, and grow mellow.

It is remarkable that high-dried Malt should not be used in Brewing, till it has been ground ten Days or a Fortnight; it yields much stronger Drink than the same Quantity of Malt fresh ground: But if you design to keep Malt some time ground before you use it, you must take care to keep it very dry, and the Air at that time must likewise be dry. And as for pale Malt, which has not partaken so much of the

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Fire,

Fire, it must not remain ground above a Week before you use it.

As for Hops, the newest are much the best, though they will remain very good two Years; but, after that, they begin to decay, and lose their good Flavour, unless great Quantities have been kept together; for in that case they will keep much longer good than in small Quantities. These, for their better Preservation, should be kept in a very dry Place; though the Dealers in them rather chuse such Places as are moderately between moist and dry, that they may not lose of their Weight. I cannot help taking notice here of a Method which has been used to stale and decayed Hops, to make them recover their Bitterness, which is to unbag them, and sprinkle them with Aloes and Water, which, when it has proved a bad Malt Year, I have known, has spoiled great Quantities of Drink about *London*; for even where the Water, the Malt, the Brewer, and the Cellars are each good, a bad Hop will spoil all: So that every one of these Particulars should be well chosen before the Brewing is set about, or else we must expect but a bad Account of our Labour. And so likewise the Yeast or Barm that you work your Drink with must be well considered, or a good Brewing may be spoiled by that alone; and be sure that be always provided before you begin Brewing, for your Wort will not stay for it.

In some remote Places from Towns it is practised to dip Whisks into Yeast, and beat it well,

well, and so hang up the Whisks with the Yeast in them to dry ; and if there is no Brewing till two Months afterwards, the beating and stirring one of these Whisks in new Wort will raise a Working or Fermentation in it. It is a Rule that all Drink should be worked well in the Tun, or Keel, before it be put in the Vessel, for else it will not easily grow fine. Some follow the Rule of beating down the Yeast pretty often while it is in the Tun, and keep it there working for two or three Days, observing to put it in the Vessel just when the Yeast begins to fall. This Drink is commonly very fine, whereas that which is put into the Vessel quickly after it is brewed, will not be fine in many Months.

We may yet observe, that with relation to the Season for brewing Drink for keeping, if the Cellars are subject to the Heat the Sun, or warm Summer Air, it is best to brew in *October*, that the Drink may have time to digest before the warm Season comes on: And if Cellars are inclinable to Damps, and to receive Water, the best time is to brew in *March*; and I know some experienced Brewers who always chuse the brewing of pale Malt in *March*, and the brown in *October*; for they guess that the pale Malt, being made with a lesser Degree of Fire than the other, wants the Summer Season to ripen in; and so on the contrary, the brown having had a larger Share of the Fire to dry it, is more capable of defending itself against the Cold of the Winter Season. But how far these Reasons may be just, I shall not pre-

tend to determine ; but, in such a Work as this, nothing should be omitted that may contribute to give the least Hint towards meliorating so valuable a Manufacture ; the Artists in the Brewing Way are at liberty to judge as they please.

But when we have been careful in all the above Particulars, if the Casks are not in good Order, still the Brewing may be spoiled. New Casks are apt to give Drink an ill Taste, if they are not well scalded and seasoned several Days successively before they are put in use ; and for old Casks, if they stand any time out of use, they are apt to grow musty : Unslack'd Lime, about a Gallon to a Hogshead, with about six Gallons of Water put in with it, and the Hogshead presently stoppt up, will clear it of its Taint, if the same be repeated four or five times ; or burning of Linen dipt in Brimstone, to be close stopp'd in a Cask, three or four times repeated, will do the same ; or else put Water in your Vessels, and throw in some burning Coals, and stop them close, will do the like, if often repeated.

I have now but little more to say about the Management of Drink, and that is concerning the bottling of it. The Bottles first must be well cleaned and dried ; for wet Bottles will make the Drink turn mouldy, or mothery, as they call it ; and, by wet Bottles, many Vessels of good Drink are spoiled ; but if the Bottles are clean and dry, yet if the Corks are not new and sound, the Drink is still liable to be damaged ; for if the Air can get into the Bottles,
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the Drink will grow flat, and will never rise. I have known many who flattered themselves that they knew how to be saving, and have used old Corks on this Occasion, that have spoiled as much Liquor as has stood them in four or five Pounds, only for want of laying out three or four Shillings. If Bottles are corked as they should be, it is hard to pull out the Corks without a Screw; and, to be sure to draw the Cork without breaking, the Screw ought to go through the Cork, and then the Air must necessarily find a Passage where the Screw has passed, and therefore the Cork is good for nothing; or if a Cork has once been in a Bottle, and has been drawn without a Screw, yet that Cork will turn musty as soon as it is exposed to the Air, and will communicate its ill Flavour to the Bottle where it is next put, and spoil the Drink that way.

In the Choice of Corks, chuse those that are soft, and clear from Specks, and lay them in Water a Day or two before you use them; but let them dry again before you put them in the Bottles, lest they should happen to turn mouldy: With this Care you may make good Drink, and preserve it to answer your Expectation.

In the bottling of Drink you may also observe, that the Top and Middle of the Hoghead is the strongest, and will sooner rise in the Bottles than the Bottom: And when once you begin to bottle a Vessel of any Liquor, be sure not to leave it till all is compleated, for else you will have some of one Taste, and some of another.

If you find that a Vessel of Drink begins to grow flat whilst it is in common Draught, bottle it, and into every Bottle put a Piece of Loaf-Sugar, about the Quantity of a Walnut, which will make the Drink rise, and come to itself; and, to forward its Ripening, you may set some Bottles in Hay in a warm Place; but Straw will not assist its ripening.

Where there are not good Cellars, I have known Holes sunk in the Ground, and large Oil-Jars put into them, and the Earth filled close about the Sides: One of these Jars may hold about a dozen Quart Bottles, and will keep the Drink very well; but the Tops of the Jars must be kept close covered up. And in Winter-time, when the Weather is frosty, shut up all the Lights or Windows into such Cellars, and cover them close with fresh Horse-dung, or Horse-litter; but it is much better to have no Lights or Windows at all to any Cellar, for the Reasons I have given above.

If there has been Opportunity of brewing a good Stock of Small-Beer in *March* and *October*, some of it may be bottled at six Months End, putting into every Bottle a Lump of Loaf-Sugar as big as a Walnut; this especially will be very refreshing Drink in the Summer: Or if you happen to brew in Summer, and are desirous of brisk Small Beer, bottle it as above as soon as it has done working.



A P R I L.



THIS Month is for the most part mild and gentle, and frequently subject to Showers ; the Trees and Herbs every Day shew us a new Face ; our Orchards bloom, and promise the Reward of our Labours.

One may now produce a Cross-strain of Fowls, between a Cock Pheasant and the Hens of common Poultry, if we keep a Cock Pheasant in Company with six or seven Hens, in a Place where there can be no other Mixture: The Fowls bred from these will be of a delicate Flesh,

Continue the forcing Meat to the penn'd or tame breeding Pheasants ; and as soon as you have Eggs enough, set them under Hens.

Now you will have a large Increase in your artificial Warren, and take care to examine your Rabbits every Day ; for some Does will bring ten at one Kindle or Birth, and there should not be left above five to suck the Dams ; give the rest to the Dogs, for more than five weakens the Doe, and they never grow large ; observe that the Males must be castrated, and they will become as large as Hares. Their green Food is now chiefly depending upon

Weeds, such as the Sonchus, or the Sow-thistle, or Colewort-leaves, but the best is the Tops of the Michaelmas-Carrots ; but neglect not their dry Meat of Oats, Bran, and Hay. Save now what Buck Rabbits you design to breed from.

You may now feed Green-geese or Goslings with Offals of Lettuce till they are fat ; and in some Grounds, which are sown or planted for lasting Crops, it will be well worth while to sow Lettuce for this use ; they may be sown among your Liquorice in *February*, or in odd Corners.

We may transport Fish this Month from one Pond to another, if that Work was not done in *February* : The way of carrying them is, to lay your Carps, Tench, or Jacks upon clean dry Wheat Straw, and the time of doing that Work should be in the Evenings, after Sun-set, or before the Sun rise.

Your Bees this Month will be full of Work ; and I have known them swarm about the end, but that depends chiefly upon the Warmth of the Weather, as I have mentioned in *February* ; therefore if such Weather happens, and you find them begin to cluster about the Mouth of the Hive, watch them in the Heat of the Day, and stick some Sprigs of Fennel and Baum in the Bushes near at hand, which, if they fly, will entice them to settle there. It has been a common way to beat a Kettle, or some Brass Vessel, as soon as they rise, in order to make them settle near at hand ; but the best way is to fire a Pistol, charged only with Powder, between them and the Hive, about ten Yards behind them,

them, and they will settle upon the first Bush they come at; this will bring them down, if they are risen forty or fifty Yards in the Air.

We have now Flounders in good Perfection, as likewise Trouts in the South Parts of our Country; that is, if the Weather has been favourable in the former Month.

This time is a proper Season for making a pleasant and strong Wine of *Malaga* Raisins, which will keep good many Years, and, among the best Judges of Wine, is much admired; it is not unlike a strong Mountain Wine: At this time also Raisins may be bought tolerably cheap.

Some of the best Methods now in use for making Raisin Wine I have taken Care to supply my Readers with in the Body of the Book.

This Month is the principal time for Asparagus, which every one knows how to prepare in the common way.

The Greens which are now fit for boiling are Sprouts of Cabbages, and young Cabbage-Plants. There is also Spinage, which is best stewed without any Water, its own Juice being sufficient; and we have still Plenty of Lupines, that is, the flowering Stalks of Turnips, which eat very agreeably; they should be gathered about the Length of Asparagus, when the Tops are knotted for flowering, and the Strings in the Outside of the Stalks stripped from them; then tie them in Bunches, as you do Asparagus, and put them in boiling Water, with some Salt, and let them boil three or four Minutes, then lay them to drain, without pressing, and

serve them to Table, as you would do Asparagus. The same way is used in the Management of Brocoli.

The Middle of this Month the Cowslip is in Flower, or, as some call it, in the Peigle; and now is the Season to make a most pleasant Wine of the Flowers. This Receipt is the best I have met with.

*To make PEIGLE, or COWSLIP WINE.
From Mrs. E. B.*

TO three Gallons of Water put six Pounds of fine Sugar, boil these together half an Hour, and as the Scum rises, take it off; then set the Liquor to cool, and when it is quite cold, take a Spoonful of the best Ale-Yeast, and beat it well with three Ounces of Syrup of Citron, or Juice of three Lemons; mix these very well together with the Liquor, and then put into it a Pound and three quarters of the yellow Part of the Cowslip, or Peigle Flowers, which must be cut from the Stalks a little beforehand, but no other Part must be used: Let these infuse and work three Days in an Earthen Vessel, covered with a Cloth, then strain them, and put your Liquor into a clean dry Cask, and let it stand to settle two or three Months before you bottle it.

MAY.



M A Y.



S this is the busy Month in the Dairy, it may be proper in the first Place to insert the Receipts I have been favoured with for making several sorts of Cheese.

*To make BUCKINGHAM CHEESE.
From Mr. Foord, of that Place.*

PRepare a Cheese-Vat, or Cheese-Mote, of a square Figure, six Inches over, and nine Inches deep, full of small Holes, for the Convenience of letting out the Whey, when the Curd is put into it: Then take the Night's Cream, and mix it with the Morning's Milk, and put the Rennet to it cool. When the Curd is come, take it gently from the Whey, and fill the Cheese-Vat with it, and lay a Board upon the Curd, and, as that sinks, fill up the Cheese-Vat with fresh Curds; this should be done once every Hour till Night. The next Day turn your Cheese upside down, and continue turning it every Night and Morning till it shrinks from the Vat or Cheese-Mote, and is stiff enough to take out without breaking, and then lay it upon the Shelf to be turned, and

shift it Night and Morning till it is dry for use. This Mr. *Foord* tells me is the best sort of Cheese he has met with in *England*.

The following I have experienced to be an extraordinary Cheese; in some Places it is called the Golden Cheese, and in others the Marygold Cheese, which it is properly. The Juice of the Marygolds adds a very great Richness to the Milk, and contributes almost as much to it as Cream would do. The following is the Receipt to make it:

To make MARYGOLD CHEESE.

Gather your Marygold Flowers in a dry Day, and pick the golden-coloured Leaves from them, (these we call the Petals of the Flowers:) As soon as you have picked a sufficient Quantity of these Leaves for your Use, bruise them in a Mortar, or grind them, if you have Convenience, and strain out the Juice: This Juice, when you put the Rennet to the Milk, must be put into the Milk, and stirred into it. The Milk must then be set, and as soon as the Curd is come, break it gently, and as equally as possible, and put it into the Cheese-Vat, and press it with a gentle Weight, letting the bottom Part of the Vat have such a Number of Holes in it as will let out the Whey easily, or else a Spout to carry off the Whey; but the Holes are much better than the Spout. This Cheese, which is made in a Cloth, must be used like other Cheeses made after that manner.

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As for the making of Sage Cheese, the following is the best way that I have met with, and therefore I think the Receipt may be useful to the Public.

To make a plain SAGE CHEESE.

Gather the young Tops of red Sage, and bruise them in a Mortar till you can press the Juice from them, then take Leaves of Spinage, and bruise them likewise, and press out the Juice to mix with the Sage Juice; for the Sage Juice of itself is not of a pleasant green Colour, and the Spinage Juice is added to it to render it more bright to the Sight; it also serves to take off the Bitterness of the Sage. When the Juice is prepared, put your Rennet to the Milk, and at the same time mix as much of your Sage and Spinage Juice with it as will give the Milk the green Colour you desire. If you would have it strong of the Sage, you must have the greater Share of Sage Juice; or weaker of the Sage, the greater Share of Spinage Juice. When the Curd is come, break it gently, and when it is all equally broken, put it into the Vat or Cheese-mote, and press it gently; remember that the equal and due breaking of the Curd will keep your Cheese from having Hollows or Eyes in it, and the gentle pressing of Cheese will make it eat tender and mellow. This, as well as the Marygold Cheese, must be salted, when it has been pressed about eight Hours.

To make SAGE CHEESE with Figures.

THOSE that are willing to have figured Cheeses, such Cheeses as are partly green and partly otherwise, must take the following Method: Provide two Cheese-Vats of the same Bigness, and set your Milk in two different Vessels; one Part with plain Rennet only, and the other with Rennet and Sage Juice, as directed in the above Receipt; make these as you would do two distinct Cheeses, and put them into the Presses at the same time: When each of these Cheeses has been pressed half an Hour, take them out, and cut some square Pieces, or long Slips quite out of the plain Cheese, and lay them by upon a Plate; then cut as many Pieces out of the Sage Cheese, of the same Size and Figure of those that were cut out of the plain Cheese, and presently put the Pieces of the Sage Cheese into the Holes that were cut in the plain Cheese, and the Pieces cut out of the plain Cheese into the Holes of the Sage Cheese, contriving to make them fit exactly: For this Use some have Tin Plates, made into Figures of several Shapes, with which they cut out the Pieces of their Cheeses so exactly, that they fit without Trouble. When this is done, return them to the Presses, and treat them like common Cheeses; so will you have one Cheese Sage, with white or plain Figures in it, and the other a white Cheese, with green Figures in it. In the making of these Cheeses you must particularly observe to break your Curd very equally,
and

and press both your Cheeses as equally as possible before you cut out the Figures ; for else, when they come to be pressed for the last time, your Figures will press unequally, and lose their Shapes. When these Cheeses are made, they must be frequently turned and shifted on the Shelf, and often rubbed with a coarse Cloth. These Cheeses may be made about three Inches thick ; for if they are thicker, it will be more difficult to make the Figures regular : These will be fit to eat in about eight Months.

*To make CHEESE in Imitation of CHESHIRE
CHEESE.*

WHEN your Milk is set, and the Curd is come, it must not be broken with a Dish, as is usual in the making of other Cheeses, but drawn together by the Hands to one Side of the Vessel, gently and regularly broken ; for if it is roughly pressed, a great deal of the Richness of the Milk will go into the Whey. As you thus gather your Curd, put it into the Vat or Cheese-mote, till it is full, then press it, and turn it often, salting it at several times. It is to be noted that the Cheeses should be six or eight Inches thick, and will be fit to eat in a Year ; they must be frequently turned and shifted upon the Shelf, and rubbed often with a dry coarse Cloth, and at the Year's End may have a Hole bored in the Middle, so as to contain a quarter of a Pint of Sack, which must be poured into it, and then stopt close with some of the same Cheese, and the Cheese set in a Wine-Cellar

Cellar for six Months, to mellow; at the End of which time, the Sack will be all lost, and the Hole will be in a manner closed up.

*To make CHEESE in Imitation of those made
in GLOUCESTERSHIRE.*

THESE Cheeses are to be about two Inches thick, and the Vats, or Cheese-Motes must be provided accordingly: Set your Milk as directed in the former Receipts, and breaking it as equally and tenderly as possible, put it in a Cloth into the Vat, and set it in the Press for an Hour; then take it out of the Press, and cut it in small Pieces as big as Nutmegs into a Pan of scalding Water, taking them again soon out of the Water, and sprinkle them with Salt at your Pleasure, and return them again to the Vat or Cheese-Mote, and keep them in the Press till the next Morning, and after that turn them and wipe them often, till they come to be very dry: or else, when you have let one of these Cheeses press about two Hours, salt it on the upper Side, and turn it at Night, and salt the Side that lies uppermost, to lie in the Press till Morning; but the first way of cutting and salting it is much the best. These Cheeses will be fit to cut when they have been made eight Months. It is to be observed, that if we salt them in the manner first mentioned, that is, by cutting the Cheese, such Cheeses will be smooth-coated.

To make SLIP-COAT CHEESE, which is the thin Summer Cheese, called in London CREAM CHEESE. From the Farm called the Vaifes in Essex.

TAKE six Quarts of new Milk, and a Pint of Cream, put it together with a Spoonful of Rennet just warm, and let it stand till the Curd is come ; then lay a Cloth in your Cheese-Vat, and with a Skimming-dish cut out the Curd, and lay it in the Vat till it is full, turning your Cheese-cloth over it ; and as the Curd settles, lay more on, till you have laid on all. When the Whey is drained out, turn the Cheese into a dry Cloth, and then lay a Weight of a Pound upon it ; at Night turn it into another dry Cloth, and the next Morning salt it a little, then make a Bed of Nettles or Ash-leaves to lay it on, and cover it with the same, shifting them twice a Day, till the Cheese is fit to eat, which will be in about ten Days. This Cheese is approved to be the best of the kind in the whole Country, and may be made all the Summer.

In regard to Butter, it is to be remarked, that some Grounds will never produce any good, as others will not produce good Cheese, though the best of Management attends the Dairy. Again, there is one sort of Cattle, who, though we feed them in the finest Grass, and best Pasture, will never yield a rich Milk ;
while

while on the nther hand, there are some sorts which will yield a rich Milk for Butter in any Pasture; though both Milk and Butter will be ill tasted, if the Cows feed upon Crow Garlick, Alliaria, or Saxifrage; and if they feed upon short fine Grass, there will be more Cream in the Milk than when upon long rank Grass. Indeed the long rank Grass will give more Milk than the short, but less Butter, and worse into the Bargain. Again, the Milk of one Cow shall give richer and better Butter than the Milk of others, though they all feed on the same Pasture, even so that the Milk of one Cow will cover or enrich the Butter made from nine or ten other Cows; her Milk will make Butter of a rich yellow Colour, full of Fatness, and the others will only produce a pale lean Butter, but all together will be good; every one who is skilful in a Dairy will observe it. I have already treated largely concerning this Particular in my Works of Husbandry, and I shall therefore proceed to speak of the Management of Milk in the Dairy for making Butter; for I am very sensible that many Farmers might have twice the Benefit from their Dairies, if the Articles of Butter and Cheese were considered in a rational way, and the old Custom could be broke through: And moreover, if the best Rules for managing of the Dairy were known and put in Practice, the whole Country would be the better for it; every one might enjoy the Benefit of good things: Whereas, for want of Knowledge among some Farmers,
their

their Goods are of small Value, and the People are also dissatisfied.

In many Parts of *England* it is common to set Milk in Brass Pans, which give an ill Taste to the Milk; and again, there is a Custom of setting the Cream in Brass Kettles over the Fire, and as it warms, to stroke the Butter as it rises to the Edge of the Kettle: This way is very bad for Butter; for the warm Brass certainly will spoil the Taste of the Cream, and it is often smoked. The surest way is to set the Milk in glazed Earthen Pans, or in Leaden Vessels; but the Earthen Pans are preferable. It should be particularly observed, that the Dairy be kept cool; for that, in hot Weather, contributes greatly to the Advantage of the Butter. I have known some that have had Streams of Water running through them; and at the same Places, instead of Glass Windows, there have been no Lights at all to them but through Weyer, and Shutters to them, to open or close as the Sun changed its Course. The thatching of the Dairy is much cooler also than tiling; and whatever will contribute to keep off the Sun should be practised. There are yet, in some Places in *England*, some Farmers that do not know the Use of the Churn; however, it is certain that there is no better way of making Butter than by that means, or something equivalent to it, that is, by beating the Cream, so that the oily or fat Parts separate from the watery Parts, in the most constant and gentle way that is possible; for to use this beating of the Cream too violently,

lently, will make the Butter like Grease; whereas a gentle beating of the Cream will render it more firm or stiff: And besides, when the Cream is beat with too much Hurry, it will ferment, and presently change of a bad Taste; but if it be gently beat or churn'd, it will be firm, and will be fit for keeping. Again, it must be observed, that as the beating or churning of Cream is only to separate the oily from the watery Parts of the Cream; so, when once you begin, you must continue in the most constant manner you can till the Butter is made: For when you have beat the Cream within three or four Minutes of its becoming Butter, if you leave off the Work but a Minute, the oily and watery Parts will return to one another, and require as much Labour, as before, to separate them.

In the great Dairies in *Holland*, where one Farmer keeps four or five hundred Cows, the Cream is put into a large Well, lined with Lead, and a large Beam set with cross Bars is turned in the Cream by a Horse; but the Violence of the Motion makes it more like Oil than Butter; and the Consequence is, that it will neither keep so long, nor melt so well, as the Butter that is made by more gentle means. Where a gentle way is used in making Butter, it will cut like Wax, and it should especially be well wrought with the Hands, when it is fresh taken from the Churn and salted for common Use; for if the Milk be not well worked out of it, the Butter will not keep. However, if Butter begins to decay in Goodness,

ness, or change to an ill Taste, let it be worked well, and washed with Water, and it will come to itself, and will bear salting and potting as well as fresh Butter; but always observe not to put up Butters of several sorts into the same Pot or Vessel, but chuse that of the same Dairy, and of the same making, if possible.

Again, Butter that was good originally, and well potted, may be washed and beaten in the Winter, so as to be made more sweet and palatable than fresh Butter made in many Places at that time of the Year; and this is frequently practised about *London*, where the Workers of it get more than twice the first Price of the Butter, by their Care and Labour.

Before I conclude this Article, it may be necessary to observe, that the best Managers of the Dairy frequently fill up their Churns with cold Water, before they put in the Cream to churn, in the Heat of Summer, for fear of over-heating the Butter in the making; and in the Winter heat their Churns before they use them, by setting the Bottom of the Churn in warm Water, which, in cold Weather, will save much Trouble.

This Month gives us a vast Variety of Herbs in full Perfection for preparing Cordial Waters.

All Herbs designed to be well dried must be gathered in dry Weather, and laid in some Room, or covered Place, in the Shade, to be afterwards used for Infusion or Distillation; for which Business the dried Herbs are as useful as the green Herbs, if they be such as are Aromatic,

matic, viz. Thyme, Sweet-Marjoram, Savory, Hyſop, Sage, Mint, Roſemary, the Leaves of the Bay-tree, the Tops of Juniper, Gill or Ground-Ivy, and ſuch like: The Infuſions or Spirits drawn from dried Herbs are more free from the Earthy and Watery Parts than the Infuſions or Spirits drawn from green Herbs. I obſerve, that in making ſuch Infuſions as Teas of dried Herbs, the beſt way is to pour boiling Water upon them, and in half a Minute at moſt, pour out the Water again from the Herbs, if we have them in ſmall Quantities, as we do Sage-Tea, or other Tea; ſuch Tea will then be of a fine green Colour, and full of Spirit; but if the Herbs ſtand longer with Water upon them, the Water will change of a browniſh Colour, will loſe the fine Flavour of the Herb, and become ill-taſted: So that in the making of Sage-Tea, for Example, pour on your boiling Water, and when it hath been half a Minute upon the Sage-leaves, pour it off, and ſling away Leaves; for if you pour more Water upon them, you muſt expect your Tea of a dark Colour and ill-taſted, therefore have freſh Sage to every freſh Quantity of Water. And the ſame Method ſhould be uſed in the making of all kinds of Teas, to make them palatable and more wholeſome. But when I ſpeak of Teas having good Qualities in them, I muſt not be underſtood to mean any of the foreign Teas, ſuch as Green, Bohea. &c. for I have had Experience enough in them to know that they are injurious to the Body, of which I ſhall ſay more in a Treatiſe by itſelf. What I mention

mention here is only with regard to the infusing of Herbs in the Tea manner. But there are Infusions of Herbs in Spirits: Here the Spirit that the Herbs are put into must be cold, or used without any Fire at all; and the Herbs, in this Case, may be used either green or dry, and may stand several Days before the Spirit that they are infused in be drawn off.

In this Month Orange-flowers are in the greatest Plenty; about half a Pound of them put into a Gallon of Brandy, with a quarter of a Pound of Orange-peel, and half a Pound of double-refined Loaf-Sugar, makes a very agreeable Cordial: We may let these Ingredients infuse in the Brandy nine or ten Days before we pour it from them. Some chuse rather to put the Sugar to the Brandy after it is poured from the Orange-flowers.

This Season affords us great Variety of Necessaries for Food in the Farm and Garden: The Pond Fish, as Pike or Jack, Carp, Tench, and Perch, as well as Eels, are in Season: Likewise Green-geese, young Ducks, Chickens, Pigeons, and Rabbits in the artificial Warren: And in the Garden, Spinage and Cabbage-Lettuce to boil, some forward Pease and Beans, Asparagus, Artichokes, the first Cabbages, Colliflowers, and Cucumbers. However, in this Season, all raw Sallads should yet partake of some warm Herbs, as I have directed in my *New Improvements of Planting and Gardening*. The Method which I most approve of for dressing a Sallad is, after we have duly proportioned the Herbs, to take two thirds Oil,
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one third White-wine Vinegar, some hard Eggs cut small, both the Whites and Yolks, a little Salt, and some Mustard, all which must be well mixed and poured over the Sallad, having first cut the large Herbs, such as Sellery, Endiff, or Cabbage-Lettuce, but none of the small ones; then mix all these well together just when you want to use it, or the Oil will make it presently soften, and lose its Briskness. Onions should always be kept in reserve, because it is not every one that likes their Relish, nor is Oil agreeable to every one; but where Oil is not liked, the Yolks of hard Eggs, bruised and mixed with the Vinegar, may be used as above.

As for the ordering of the above Animals and Vegetables for the Table, we shall find Directions hereafter.

In this Month gather Elder-flowers when they are dry, and pick them from the Stalks; let them dry in the Shade, and then put an Ounce to each Quart of White-wine Vinegar, to stand in the Vinegar for two Months, then pour the Vinegar from them for use.

About the End of this Month is a proper time to make Sage-wine, which is a very pleasant one, and I think worthy a Place among the best Receipts.

To make SAGE-WINE. From Mrs. E. B.

TO three Gallons of Water put six Pounds of Sugar, boil these together, and as the Scum rises, take it off, and, when it is well boiled, put it in a Tub boiling hot, in which
there

there is already a Gallon of red Sage Leaves, clean picked and washed; when the Liquor is near cold, put in the Juice of four large Lemons, beaten well with a little Ale Yeast, mix these all well together, and cover it very close from the Air, and let it stand forty-eight Hours, then strain all through a fine Hair Sieve, and put it into a Vessel that will but just hold it, and, when it has done working, stop it down close, and let it stand three Weeks or a Month before you bottle it, putting a Lump of Loaf-Sugar into every Bottle. This Wine is best when it is three Months old. After this manner you may make Wine of any other Herb or Flower.



J U N E.



THIS Month is a proper Season for making several sorts of Wine, viz. Gooseberry, Currant, Cherry, Apricot, or Raspberry, all which are very agreeable, and worth the Trouble; the Expence, where these Fruits are growing, being very inconsiderable. The following Receipts are approved to be very excellent.

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GOOSBERRY WINE.

Gather your Goosberries in dry Weather, when they are half ripe, pick them and bruise them in a Tub with a wooden Mallet, or other such like Instrument, for no Metal is proper; then take about the Quantity of a Peck of the bruised Goosberries, put them into a Bag made of Horse-hair, and press them as much as possible, without breaking the Kernels; repeat the Work till all your Goosberries are pressed, and add to every Gallon three Pounds of Powder Sugar, for *Lisbon* Sugar will give the Wine a Taste which may be disagreeable to some People, and besides it will sweeten much more than the dry Powder Sugar: Stir this together till the Sugar is dissolved, and then put it in a Vessel or Cask, which must be quite filled with it. If the Vessel holds about ten or twelve Gallons, it must stand a Fortnight or three Weeks; or if about twenty Gallons, then about four or five Weeks, to settle, in a cool Place: then draw off the Wine from the Lees, and after you have discharged the Vessel from the Lees, return the clear Liquor again into the Vessel, and let it stand three Months, if the Cask is about ten Gallons; or between four and five Months, if it be twenty Gallons, and then bottle it off. We must note, that a small Cask of any Liquor is always sooner ripe and fit for drinking than the Liquor of a larger Cask will be; and a small

small Body of Liquor will sooner change four than that which is in a larger Cask. The Wine, if it is truly prepared according to the above Directions, will keep several Years.

CURRENT WINE.

WHEN your Currants are ripe, squeeze the Juice from them, so as not to bruise the Seeds, and to every Gallon of the Juice allow two Gallons of Water; and then to every Gallon of the mixt Liquor three Pounds of Sugar, of what Price you think proper. When the Sugar is dissolved, tun your Wine, and after it has done fermenting, stop it up, leaving the Peg-hole open. In three Months draw it off from the Lees into another Cask, and throw into it after the rate of a Quart of Brandy to eighteen Gallons: As soon as it is *fine*, it is fit to drink.

CHERRY WINE.

GAther your Cherries in dry Weather; when they are full ripe, pick them from the Stalks, and bruise them well with your Hands till they are all broken, then put them in a Hair Bag, and press them till you have as much Liquor from them as will run without breaking the Stones. To every Gallon of this Juice put one Pound of Powder Sugar, and having stirred it well together, boil it, and scum it as long as any Scum will rise; then set it in a cool

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Place

Place till it is quite cold, and put it into your Vessel, when it will presently begin to work. When the Working is over, stop the Vessel close, and let it stand four Months, if it holds the Quantity of twenty Gallons, or more or less, as the Quantity happens to be, then bottle it off, putting a Lump of Loaf Sugar into each Bottle. It will keep two or three Years, if it be set in a cool place.

These are the Wines to be made in this Month: I shall in the next Place set down the Method of keeping or preserving Fruits for Tarts all the Year about, as I had it from a very curious Person, in whose House I have seen it practised with extraordinary Success. The Fruits which are chiefly to be put up this Month are Goosberries, Currants, and Cherries.

To preserve Fruits for Tarts all the Year.

THE Goosberries must be full grown, but not ripe; they must be gathered in dry Weather, and picked clean of their Stalks and Tops; then put them into Quart Bortles, that are made on purpose, with large wide Necks, and cork them gently with new sound Corks, and put them into an Oven after the Bread is drawn, letting them stand there till they have shrunk about a fourth Part, observing to change them now and then, because those which you set at the further Part of the Oven will be soonest done. When you find them enough, according to the above Direction, take them out,
and

and immediately beat the Corks in as tight as you can, and cut the Tops off even with the Bottles, and pitch them over; you must then set your Bottles by in a dry Place. I have tasted of Fruits done this way, that have made as good Tarts at the Year's End as those that were fresh gathered. The only Difference between the preserving Goosberries and Currants is, that the Currants must be full ripe when we put them into the Bottles, and so likewise the Cherries.

There is another way of putting up Fruits for this Use; which is, by half preserving them with Sugar, *i. e.* half a Pound of Sugar to every Pound of Fruit. Apricots especially, when they are near ripe, make excellent Tarts, being split and pared from the Skin, and boiled in a Syrup, they will keep the Year round.

The Beginning of this Month, when the Goosberries are full grown, but not ripe, is the right Season for preserving them in Sweet-meat: The white *Dutch* Goosberry is the best for this Use.

So likewise if you have plenty of *Kentish* Cherries, pick some of them from the Stalks, and lay the Cherries upon a fine Wire Sieve, and dry them in an Oven; when they are dried enough, and quite cold, put them in an Earthen glazed Jar, and stop them up close: These must be kept in a dry Place.

Near the Sea we have Mackrel in the height of Perfection, and Mullet, Turbut, Herrings, Scate, and Soles; as also Lobsters and Crabs:

and in the Rivers, Salmon and Trout are still good, and some Cray-fish.

It is now a proper Season to put Raspberries, either in Sweetmeat, or to infuse in Brandy; but they must be gathered dry.

About *Midsummer* is the proper time to put up a Boar for Brawn against the Beginning of *December*.

For this end we should chuse an old Boar; for the older he is, the more horny will the Brawn be. We must provide for this use a Frank, as the Farmers call it, which must be built very strong to keep the Boar in. The Figure of the Frank should be somewhat like a Dog-kennel, a little longer than the Boar, which we put up so close on the Sides, that the Boar cannot turn about in it; the Back of this Frank must have a sliding Board, to open and shut at Pleasure, for the Conveniency of taking away the Dung, which should be done every Day. When all this is very secure, and made as directed, put up your Boar, and take care that he is so placed, as never to see, or even hear any Hogs; for if he does, he will pine away, and lose more good Flesh in one Day, than he gets in a Fortnight: He must then be fed with as many Pease as he will eat, and as much skimmed Milk, or set Milk as is necessary for him. This Method must be used with him till he declines his Meat, or will eat very little of it, and then the Pease must be left off, and he must be fed with Paste made of Barley Meal, made into Balls as big as large Hen-eggs, and still the Skim-milk continued, till you find him

him decline that likewise; at which time he will be fit to kill for Brawn; the Directions for making of which, with the Pickle for it, see in the Month of *December*. During the time he is thus feeding, great Care must be taken that he has always Meat before him; for Neglect in this will spoil the whole Design.

This is the way of feeding a Boar for Brawn; but I cannot help thinking it is a little barbarous, and especially as the Creature is by some People put in so close a Pen, that, as I hear, it cannot lie down all the while it is feeding; and at last, considering the Expence of Food, Brawn is but an insipid kind of Meat: However, as some are Lovers of it, it is necessary to prescribe the Method which should be used in the preparing it.

In this Month we have Plenty of Artichokes, and it is a good Season to put them up for Winter Use, to be used simply, or to be put in Sauces, or in compound Dishes; they are easily dried or pickled, to be kept; and if they are not gathered as soon as they are in their Perfection, they will lose the Goodness of their Hearts, or Bottoms. In a plentiful Year I have had a great Number dried for Winter Use, in the following manner:

ARTICHOKES for Drying.

WHEN you cut the Artichoke, cut it with a long Stalk, that when you use it you may clear it well of its Strings, which will else spoil the Goodness of the Bottom, wherein the

Strings will remain : To do this, lay the Artichoke upon the Table, and hold it down hard with one Hand, while with the other Hand you pull the Stalk hard up and down till it quits the Artichoke, and will then pull away the Strings along with it ; this being done, lay the Artichokes in Water for an Hour, and then put them into a Kettle of cold Water to boil, till they are tender enough to separate the Leaves and the Chokes from them. When this is done, lay the Hearts or Bottoms upon a Cullender to drain conveniently, then dry them upon a Wire Sieve, or Gridiron, in a gentle Oven by Degrees, till they are hard as Wood. These will keep good twelve Months, if they are laid in a dry Place.

When we want to use these for boiling, frying, or to accompany other Meats, we must put them into warm Water, often repeating it to them for eight and forty Hours ; by which means they will come to themselves, and be as good when they come to be scalded as if they were fresh gathered. But they may also be preserved after the following manner :

Second Way to preserve ARTICHOKES.

HAVING chosen your Artichokes according to the above Directions, cut the Bottoms with a sharp Knife clear of their Leaves and their Chokes, flinging them immediately into cold Water, to prevent their turning black. When they have lain in the Water for seven or eight Minutes, wash them and drain them a little,
and

and then fling them into Wheat or Barley Flour, so that they be all over covered with it ; after which, lay them upon Wire Sieves, or Pieces of Wicker-work, to dry in an Oven gently, till they are quite dry and hard : These must be kept in a dry Place, and when they are to be used, steep them in Water four-and-twenty Hours, and boil them till they are tender ; they will eat as well as if they were fresh cut.

The Artichoke may likewise be pickled in the following manner :

Pickled ARTICHOKES.

GAther and prepare your Artichokes as before, and put them into cold Water to boil, with a moderate Quantity of Salt ; then take them off the Fire, and let the Water stand in the Kettle for a quarter of an Hour, till the Salt is settled to the Bottom ; then pour off your Water clear into an Earthen glazed Vessel where you design to put your Artichokes, and clearing them from their Leaves and Chokes, wash them well in two or three Waters, and put them in the Brine or Pickle they were boiled in, when both are quite cold ; upon which pour as much Oil as will cover it half an Inch thick ; or where Oil is wanting, melted Butter will serve : Be sure you put so much as will keep the Air from the Artichokes. Some will add some Vinegar to the Water ; but that is at Pleasure : When this is done, cover the Top of the earthen Pot close with Paper, and lay a

Board over it to keep it from the Air, or else cover the Pot with a wet Bladder, and tie it down close. They will keep good a Year; and when you want to use them, lay them to steep in cold Water, to take out the Salt: You may shift the Water three or four times, they will be the better for it, and then use them in Pyes, or other compound Dishes.

Although I have set down in this Month a good experienced way of making Goosberry Wine, which will keep twenty Years, and grow better by Age, yet I cannot pass by a Receipt which is highly commended for making Wine of Red Goosberries, which I had from an Acquaintance who frequently makes it.

To make RED GOOSBERRY WINE.

WHEN the Red Goosberries are well coloured, and not over-ripe, but grateful to the Taste, gather them in a dry Day; take a Peck of these and slit them a little more than half through the Middle, putting them into a large glazed Earthen Pan, with eight Pounds of fine powdered Sugar strewed over them; then boil four Gallons of Cyder, and pour it boiling-hot upon the Sugar and Goosberries: This must stand eight or ten Days, stirring it once each Day, and at length strain it through a Flannel in a Press, and put the Liquor into the Vessel with a warm Toast of Wheat-bread, spread on both sides with Ale-yeast; this must stand two

or

or three Months till it is fine, and then bottle it. This is a very strong Wine, and of a bright red Colour.



J U L Y.



THIS Month is the principal Season for pickling of Cucumbers; for that Fruit is now in the greatest Perfection, as well for pickling them in Imitation of Mango's, as Girkins. They are now to be had in great Plenty, and are free from Spots.

The following is an extraordinary Receipt for Pickling of CUCUMBERS to imitate Mango's.

Gather large Cucumbers of as green a Colour as may be, wash them well in common Water, and then either cut off their Tops, and scoop out all the seedy Part, or else cut a Slice out of the Side of each of them, and scrape out the seedy Part with a small Spoon, taking care not to mismatch the Slices or Tops of the Cucumbers, that they may tie up the better when we come to fill them with Spices, &c. When we have thus prepared enough to fill the

Jar or earthen Vessel which we design for them, peel some Garlick, or Shalots, which you like best, and put either two Cloves of Shalot into each Cucumber, or one middling Clove of Garlick; and also into every one put a thin Slice or two of Horfe-raddish, a Slice of Ginger, and, according to Custom, a Tea-spoonful of whole Mustard-seed; but, in my Opinion, that may be left out. Then putting on the Tops of the Cucumbers, or the Slices that were cut out of them, tie them close with strong Thread, and place them in your Jar. Then prepare your Pickle of Vinegar, which we suppose to be about five Quarts to two dozen of large Cucumbers, to which put a Pound of Bay Salt, half an Ounce of whole Pepper, about an Ounce of Ginger sliced, and a large Root of Horfe-raddish sliced; boil these in a Brass Sauce-pan for about fifteen Minutes, taking off the Scum as it rises, and then pour it upon your Cucumbers, and cover the Top of the Vessel with a coarse Linen Cloth four or five times double, and set the Vessel near the Fire to keep warm; the Day following you will find them changed to a yellow Colour; but that will alter in a Day or two to be much greener than they were at first, if you will use the following Method: Pour all your Pickle into a Brass Skellet, and add to it a Piece of Allum as big as a Walnut, and set it over the Fire till it boils, then pour it on your Cucumbers as before, and repeat the same every Day till the Cucumbers are of the Greenness you desire. When you have poured on your Pickle for the
last

last time, the Jar must be covered as before, but remain without corking till it is quite cold, then stop it close, and set it by in a dry Place. The Corks for the stopping of these Jars should be covered with soft Glove-leather, for the naked Corks will make the Pickles musty. See the Mango's made of green Melons in the Month of September.

To preserve green CUCUMBERS for slicing in the Winter, by Mr. Foord of Buckingham.

GAther Cucumbers half grown, that is, before they incline to be seedy, put them in Salt and Water for five or six Days, shifting it every Day; then wipe them dry, and put them in Vinegar with a little Allum to green over the fire; then take out the Cucumbers, and boil the Pickle to pour hot upon them, covering the Mouth of the Jar with a coarse Cloth four or five times doubled, and let the Jar stand near the Fire. When this Pickle is quite cold, stop the Jar close with a leathered Cork, as mentioned in the foregoing Receipt for Mango Cucumbers. These Cucumbers may be used in the Winter, to be pared and sliced like those gathered fresh from the Garden; you may cut an Onion with them, and eat them with Pepper, Vinegar and Oil.

*To pickle CUCUMBERS, from Mr. Foord
of Buckingham.*

GAther the smallest Cucumbers you can find, for it is the smallest Size which is most commonly brought to Table among People of the first Rank; though a Cucumber of two Inches long will do very long, or even one of three Inches. These must be put in Salt and Water, to be shifted every Day till they change to a yellow Colour; wipe them dry, and prepare Pickle of Vinegar, a Piece of Allum as big as a Walnut to a Gallon, or in Proportion; Ginger sliced, Mace, whole Pepper, a few Bay-leaves, and some Dill-seed, which will do better than the Herb itself. Tie the Seeds in a Piece of Muslin, that when the Pickle, by boiling, is strong enough of the Dill, you may take it out. This Pickle, when it is of a right Flavour, must be poured boiling hot upon the Cucumbers, which must be laid in a Stone Jar or Gallipot proper for them, and then covered with a coarse Linen Cloth, folded in several Doubles, and let them stand near the Fire: Repeat the boiling of the Pickle every Day, pouring it hot upon the Cucumbers, and covering them as before, till they become of the green Colour you desire. When they are quite cold, stop them up close with a leathered Cork, as directed in the former Receipt, if you use a Jar, or else if you make use of a Gallipot, tie them down with Leather or a wet Bladder.

To pickle NASTURTIIUM Seeds.

GAther the Seeds when they are full grown and green, in a dry Day, and lay them in Salt and Water for two or three Days; then boil Vinegar, with some Mace, Ginger sliced, and a few Bay-leaves, for fifteen Minutes, and pour it boiling hot upon them, covering them with a Cloth, as prescribed in this Month for the other Pickles; and repeat the boiling of the Pickle, and scalding them with it for three Days successively; and when the last is poured on, let it be cold before you cork it up. The folded Cloth, which should be put over the Mouth of the Jar, will suffer some of the Steam of the Pickle to pass through it, and by that means the Pickles will not turn mouldy so soon as they might otherwise do, and besides will be much greener than if they were to be close stopped. All these Pickles should be kept in a dry Place, and looked into every Month, lest by Chance they turn mouldy; which if you find they incline to, boil the Pickle afresh, and pour it on them as before.

To pickle CODLINS.

GAther Codlins green and near full grown, scald them in soft Water till the Skin will peel off, then prepare your Pickle of Vinegar and Bay Salt, about a large Spoonful of Salt to a Quart of Vinegar, three or four Cloves of Garlick, a quarter of an Ounce of Ginger sliced

sliced, and as much whole Pepper ; boil this in a Brass Pan, with a Piece of Allum as big as a Horse-bean, for half a quarter of an Hour, and pour it hot upon your Codlins, covering the Mouth of the Jar with a Cloth, and let it stand by the Fire-side ; boil the Pickle again the Day following, and apply it as before, and repeat the same till your Codlins are as green as you desire, and when they are quite cold, cork them close, and set them by in a dry Place. There is one thing must however be observed in all these Pickles, which is, that if they do not come to their fine green Colour presently, by boiling often of the Pickle at first, yet by standing three or four Weeks, and then boiling the Pickle afresh, they will come to a good Colour ; and then your Pickles will eat the firmer, and keep the longer, when they are not too soon brought to Colour.

In this Month we have the Morello, and Black Cherry, ripe, which both are pleasant in Brandy, to those who would keep Drams by them: The way of making Black Cherry Brandy is only to pick the Cherries from the Stalks, and put them whole into the Brandy, about a Pound of Cherries to a Quart ; this may remain for about a Month before it is fit to drink, and then the Brandy may be poured from the Cherries, and the Cherries put then into a Vessel of Ale, will make it extremely strong, only about the Proportion of a Pound of Cherries to a Gallon of Ale ; but some will put fresh Brandy to them, and the Cherries will turn the

Brandy of a deep Colour, and give it a strong Taste of Ratafia ; others will distill these Cherries in a cold Still, with as much Water as will cover them, and draw a fine Cordial from them.

To make VISNEY.

THIS Visney is made of pure Brandy, and as many Morello Cherries as will fill the Bottles or Casks, with one Ounce of Loaf Sugar to each full Quart ; these Vessels or Bottles must be gently stopp'd when the Cherries are put in, and stand in a cool Cellar for two Months before the Liquor is poured from them, and then the Liquor may be put in small Bottles for Use : It is not very strong, but very pleasant. The Cherries, when they are taken out, may be distilled, and will yield a fine Spirit.

Now mind your common Poultry, setting all those Hens that are inclined to it ; for Chickens hatched in *August* will sell well about *Christmas*.

In the Dairy still continue to make Cheese and Butter for Winter Use, while you can have the pure Grass Milk.

AUGUST.



A U G U S T.



N this Month there are many Delicacies about a Country Seat ; all kinds of Pond-fish are good, there is Plenty of Poultry of all kinds both wild and tame, except the Water-fowl, which should yet remain untouched. Turkey Poult, Pheasant Poult, Partridges, and some sort of Pigeons, are good ; but for the most part the Dove-cote Pigeons are distempered, and are now full of Knots in their Skins, and unwholesome. Towards the End Pork comes again in Season, and young Pigs also are pretty plentiful ; it is a good time likewise to save young Pigs to grow up, for now you may turn them with their Dams into the Stubbles, and soon after into the Woods. About the End of this Month you have Rabbits full grown in common Warrens, and young wild Ducks ; and those who live near the Sea have Plenty of Oysters, and in great Perfection, much better, in my Opinion, than in the Winter. Hares are also now good, and Buck Venison is still good. Turnips, Carrots, Cabbages, Collyflowers, Artichokes, Melons, Cucumbers, and such like, are in prime ; Sellery and Endive, *Nasturtium Indicum* Flowers, Cabbage-Lettuce, and blanched Sweet Fennel is now good for
Sal-

Sallads. Peas and Beans, and Kidney-beans are likewise to be met with ; so that a Country Gentleman and Farmer may have every thing at home, and set out a Table fit for a Prince, without being beholden to the Markets ; and the great Variety of Fruits which this Season produces, renders it still more delightful and profitable.

Now Elder-berries are ripe, and fit for making of Wine, as well the white as the red sort ; these are both very good, if rightly managed, Directions for which may be found hereafter.

Geese may be now turned into your Stubbles, they will soon be fit for the Markets.

If you have any great Store of Codlins, and they prove low-priced at the Markets, make them into Cyder, which will soon be fit for drinking, and be much stronger than the Cyders made of any other Apples, as I am informed.

Examine your Cheese-loft, and turn your Cheeses, rubbing them well with a dry Cloth ; and if you find them infested with Mites, cut them out, and fill up the Holes with fine Powder of Chalk, taking care that you leave none of the Mites upon the Shelves. This should be done once or twice in every hot Month.

Now, if your Hives are full, take the Honey, which some do by stifling the Bees ; but I think the best way is to keep our Bees in Box-hives, so that one may set several upon one another, as one sees Occasion. For if we have our Boxes made with a Pannel of Glasse at the back Part, we may see when the Bees want room,
and

and so place a fresh Box underneath the full one; for the Top of each Box has a square Hole, about eight or nine Inches over, and a Piece of Tin Plate made to slide in Grooves, to shut in close at Pleasure; but the Tin Plate must be drawn back when we set the fresh Box under the full Box, and the Hole on the Top of the fresh Box being open, the Bees will soon work down into it, and fill it, if they are in a Country where there are Flowers enough. It is reported by People of good Credit, that in some Parts of *Germany* the People carry their Hives of Bees several Miles to feed. But the way of taking the Honey in these Boxes is, when we find the upper and lower Box full, to spread a Sheet before the Front of the Hive, fastening it with a Hook or two, close to the Hive's or Box's Mouth, so that the Bees may walk easily out of the Hive upon the Sheet; and then fasten the Corners of the Sheet which are most remote from the Hive to some wooden Pins which are stuck into the ground, so that the Sheet will then be spread open to its full Extent, and be out of danger of being ruffled, if there should happen any Air. But this Work should be done in a still hot Day, about three or four o'Clock in the Afternoon; for then the Bees are at work in the lower Box. You must then with a Mallet strike the Tin Plate at the Back of the Box a sharp Stroke, so as to drive it quite home, that it may cut off the Communication between the upper and lower Box; and then turn the upper Box bottom upwards, and clap a Cloth over it, and remove it as quick as possible

possible to the House, lest the Bees follow you, and then be sure to set it in such a Place where the Bees cannot get in; for if it is an open Place, where the Bees can come at it, they will soon carry it away. The Man who performs this Operation, will save himself best from the Bees if he has no Hair on his Head, and if his Head be rubbed with Vinegar; but if he should happen to be stung, he may apply a Copper Halfpenny to the wounded Part, and holding it there for a Minute or two, it will prevent the Swelling, or any After-pain. But it very rarely happens that the Person is stung in this way of taking of Bees, because he does his Work in the Back of the Bee-house, where the Bees do not see him. In the mean time, the Bees come all out of the Box-hive, which is left, and spread themselves upon the Sheet, and divide into Troops in a most surprizing Order, seemingly observing the Motions of the Queen Bee, who has a long Alley left her to walk in, from the Mouth of the Hive to the Bottom of the Sheet; and as she bends her Course toward the Mouth of the Hive, so the several Troops march towards the same Place, but immediately stop when she stops; and if she return, so they all return to their first Stations. I have observed the Queen Bee, on this Occasion, make several Motions toward the Hive's Mouth before she went in, and as often did her Attendants make the same Motions, till at length, when she went into the Hive, all the rest followed. But it is impossible to express all the surprizing Phænomena which may be observed

served in a Colony of Bees; who, besides the great Advantage they bring us, afford us more Entertainment and noble Cause of Speculation than any Creature upon Earth.

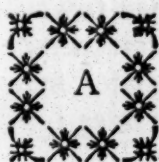
By the Opportunity we have of looking into these Box-hives through the Glasses, we may always be able to judge whether the Swarm is strong or weak, and what Quantity of Honey we may venture to take, for we must always leave enough for the Bees; and we may also put a fresh Box under the Box that we leave, about three Days after we have taken the Honey. And if our Bees lie near a Heath, or any Place where are Furzes, or Gorze, or Whins, they will soon fill the lower Box, and provide Store of Food to maintain them in the Winter; so that then they need not be fed, as weak Stocks must be, when the Weather comes to be cold:

You should now watch your Bees, to prevent their Battles, which frequently happen in this Month, and can only be prevented by firing a Gun or two when they are fighting in the Air, which will make them settle and separate, each Army taking a different Post; they then must be watched, lest they engage again, and they must be parted as before, or else it is ten to one but one of the Colonies is destroyed; for their Battles are so bloody, that I have seen near half a Peck of Bees lie dead in a Battle of a quarter of an Hour; but have often prevented the deadly Issue of such Wars by the Method here proposed. It is to be observed that these Battles never happen between Bees of the
same

same Colony ; so that when one has a mind to furnish an Apiary with Bees, it will be best to chuse all our Stocks of the same Breed, and not have any strange Swarm among them.



S E P T E M B E R.



AS this Month produces great Numbers of Mushrooms in the Fields, it is now chiefly that we ought to provide ourselves with them for making of Ketchup, and Mushroom Gravey : And it is also a proper Season for pickling them. Indeed, where we have Mushroom-Beds, we may do these Works at any time of the Year. It is to be remarked, that the best Mushrooms have their Gills of a Flesh Colour, even while the Mushrooms are in Button ; and as they tend to spread in their Head, or to open their Cap, the Gills turn redder, till at length, when their Heads are fully spread open, they will become quite black. These large-flap Mushrooms are still good for stewing or broiling, so long as they have no Worms in them, and the Gills are then in the best State for making Ketchup, or Mushroom Gravey ; but the smaller Buttons are what most People covet for Pickling.

In

In the gathering of Mushrooms we are sure to meet some of all Sizes; the very small for pickling, the large Buttons for stewing, or making Mushroom-loaves, and Mushroom-gravey, and the large Flaps for broiling or making of Ragouts, or stewing, and Ketchup; therefore, to follow the common way, we should make two or three Parcels of them.

The cleaning of Mushrooms, or preparing them for any of the above Uses, will afford us nothing but what is useful; the Parings should be saved by themselves, to be washed towards the making of what is called Mushroom-gravey; the Gills must be saved by themselves for making either Ketchup, or Mushroom-gravey; and the Parts towards the Roots, and the Roots themselves, must be kept to dry in the Sun, or a warm Room, to raise Mushrooms from, especially if they are of a large good sort that has red Gills; for those which have white Gills prove often-times unwholesome, and are apt to turn yellow when they are cut and put in Water; it is dangerous therefore for unskilful Persons to meddle with any of this sort.

To make MUSHROOM KETCHUP.

TAKE the Gills of large Mushrooms, such as are spread quite open, put them into a Skellet of Bell-metal, or a Vessel of Earthenware glazed, and set them over a gentle Fire till they begin to change into Water, and then frequently stirring them, till there is as much Liquor come out of them as can be expected, pressing

pressing them often with a Spoon against the Side of the Vessel; then strain off the Liquor, and put to every Quart of it about eighty Cloves, if they are fresh and good; or half as many more, if they are dry, or have been kept a long time; and about a Drachm of Mace; add to this about a Pint of strong red Port, and boil them all together, till you judge that every Quart has lost about a fourth Part; then pass it through a Sieve, and let it stand to cool, and, when it is quite cold, bottle it up in dry Bottles of Pints or Half-pints, and cork them close; for it is the surest way to keep these kinds of Liquors in such small Quantities as may be used quickly when they come to be exposed to the Air, for fear of growing mouldy; but I have had a Bottle of this sort of Ketchup that has been opened and set by for above a Year, that has not received the least Damage; and some Acquaintances of mine have made of the same sort, and have kept it in Quart Bottles, to use as Occasion required, and have kept it good much longer than I have done. A little of it is very rich in any Sauce, and especially when Gravy is wanting; therefore it may be of Service to Travellers, who too frequently meet with good Fish, and other Meats, in *Britain*, as well as in several other Parts of *Europe*, that are spoiled in the Dressing; but it must be remembered that there is no Salt in this, so that whenever it is used, Salt, Anchovies, or other such like relishing things, may be used with it, if they are agreeable to the Palate.

An easy Method of making KETCHUP.

AS soon as you have gathered your Mushrooms, chop them small, and throw a handful or two of Salt, discretionally; and, as the Liquor comes from them, pour it off into a bottle; for if they lie too long in their liquor, they will soak up a good deal of it again. When you have got all their liquor from them, boil it with whole Pepper, and other Spice, and put it, with the Spice, into Bottles for Use.

Concerning the Preparation of Mushrooms for eating, it is requisite they should be always used when fresh gathered, and then only such as are without Worms, which may easily be perceived by cutting their Stems cross-wise; and also that as soon as the Peel is pared off, and the Gills, let the large Mushrooms be cut into Pieces of the Bigness of Nutmegs, and thrown into Water, as well the Stems as the Caps, for they are both good; then wash them well, and stew them in a Sauce-pan, without putting any Liquor to them, or Spice, or Salt, till they have discharged a great deal of their own Liquor, and begin to grow tender; you will then find them shrink into a very narrow Compass, and must have the greatest Part of the Liquor poured from them. The Mushrooms being thus prepared, put to them a Seasoning of Pepper, Salt, Mace, and such other Ingredients as will not rob the Mushrooms too much of their own natural Flavour, and stir them frequently

frequently till they are enough; then put a little White-wine and Butter to them, and they will make an excellent good Dish; or else they may be made brown with some burned Butter, or be made into a Ragoût. As for the broiling the Caps of the large Mushrooms, rub the Caps with Butter on both sides, and strew Pepper and Salt on them, and broil them till they are quite hot through, turning them two or three times on the Fire; they will make their own Sauce when they come to be cut. Another way is to make a pretty thick Batter of Flour, Water, or Milk and Eggs beaten together, with some Salt and Pepper, to dip them in, and then fry them like Tripe; and for their Sauce, Butter, a little White-wine, and some of the Mushroom Gravy, well mixed together.

Many of my Acquaintance, who have tried these Directions, approve of them; and for my own Part, I think them as agreeable as any that I know of. I shall add an Observation of Monsieur *Garneau's*, which I think not unworthy our Notice. The Mushroom, says that Gentleman, is not only a good Ground-work for all high Sauces, but itself a good Meat to be dressed after any manner, either to compose a white or brown Fricassee, or fried, or boiled, or baked in Pyes, with common Seasoning, and stands in the room of Flesh better than any thing that has yet been found out.

This Month is likewise a good time, if it is not over-wet, to gather Mushrooms for drying; but they should chiefly be such as are

newly opened in their Caps, before the Gills turn black. For this end take off the Gills very clean, and wipe the Caps with wet Flannel, and as soon as they are a little dry, run a String through them, and hang them at some distance from the Fire, turning them now and then till they are dry enough to be reduced to Powder ; when they are thus dried, keep them in dry Bottles with wide Necks, close stopped, till you have Occasion to use them in Sauces. Keep these in a dry Place. Some dry them in Ovens, after the Bread is drawn out.

About the End of this Month, if the Season has been tolerable, the Grapes in our *English* Vineyards will be ripe, and then we must be careful to gather them in dry Weather, that the Wine may keep the better.

Considering the Uncertainty of Seasons, and that every sort of Grape will not always ripen without Art, it will be necessary to contrive how that Defect may be amended. The Richness of Wine depends upon the Ripeness of the Grapes ; and, therefore, when Grapes have not had the Advantage of a favourable Season to ripen, the Liquor pressed from the Grapes may be amended by boiling ; for this extraordinary Heat will correct the Juice, by evaporating the too great Quantity of watery Parts. This Method, however ripe the Grapes were among the ancient *Greeks* and *Romans*, was frequently, if not always, practised ; and if practised in those more Southern Climes, why is it not as reasonable in ours ? But that this is not now practised any where in *Europe* is no Reason why Wines
may

may not be the better for it. I suppose the only Reason why it is not now practised, is because it would be an Expence and Trouble, more than the Masters of Vineyards have usually been at; and so long as they can sell their Wines at a constant Price, they do not care to go out of the way; but, in a bad Season, there is no doubt but even the Wines in *France* might be meliorated by boiling; as in the Instance of the *Frontiniack* Grapes, that are sour and unripe, and without Flavour, yet, by boiling or baking, they will gain the high Flavour that is found in them when they are well ripened by the Sun; but in baking or boiling unripe Grapes in the Skins, one must expect that the Sourness of the Skins will communicate a Sourness to the Juices inclosed; but the Juices being pressed and boiled, will ripen and become pleasant. Such Wines as are boiled with Sugar are to be fermented with Yeast; and such as have Raisins for their Foundation, will ferment in some measure of themselves. Observe, that while any Liquor is fermenting, the Vessel it is inclosed in must be kept open till it has quite done working, for if we should stop it up before that Action is over, it will certainly burst the Vessel; or if it has room enough, will turn sour, and be always thick and troubled. Again, all Wines, and other Liquors, must be stopt close as soon as they have done working, or else the Liquors will grow flat and dead. Some Wines will ferment six Weeks or two Months after they are in the Vessel, as one may know by the hissing Noise which they make; but

when that is done, then the Ferment is over, and they should be closed up. But some Wines will ferment much longer than two Months, and then it is a Sign that they stand too hot; then they must be put into a cooler Place, or the Outside of the Vessel frequently cooled, or refreshed with Water, which will stop the Ferment. Again, some will not ferment as they ought to do, and then they must be set in warmer Places, which will raise the Ferment.

In very bad Years we may help our Wines with a small Quantity of Sugar, perhaps a Pound to a Gallon of Juice, to boil together; but whether we add Sugar or no, we must be sure to take the Scum off the Wines as it rises when they are boiling.

In colder Climates, we ought not to press the Grapes so close as they do in the hot Countries, because in the colder Parts of the World, and in Places the most remote from the Sun, the Skins of the Grapes are much thicker, and carry a Sourness in them which should not be too much pressed to mix with the richer Part of the Grape; but, in the hotter Climes, the Skins of the Grapes are thin, and the Sourness rectified by the Sun, and will bear pressing, without injuring the finer Juices.

About this time you have many green Melons upon the Vines, which will not ripen; and besides, if they would, that Fruit would now be too cold for the Stomach; therefore it is advisable to pickle them, to make them imitate Mango's, which some prefer before Mango Cucumbers.

Cucumbers. The following is the Receipt to pickle them.

To Pickle green MELONS, in Imitation of
MANGO.

THE Mango is a Fruit brought to us from the *East Indies*, about the Shape and Bigness of a small Melon; it has a large Stone in it, and comes to us in a Pickle, which is strong tasted of Garlick, but approved by most People. When we gather Melons for this Use, we must wash them and cut them, as directed for the Mango Cucumbers, then lay them in Salt and Water, shifting the Salt and Water every four-and-twenty Hours for nine Days successively; after which, take them out, and wipe them dry, and put into the Inside of each, which has been already scraped, the same Ingredients directed for your Mango Cucumbers, and tie them up; then boil your Pickle of Vinegar, Bay-Salt, and Spices, with these Mangoes in it, scumming it as it rises, and with it a Piece of Allum, as directed in the Receipt for Mango Cucumbers, and afterwards follow the Receipt till your Melons are fit to use.





O C T O B E . R.



S this Month is chiefly noted for brewing of Malt Liquors, and as I have so largely treated that Subject in the Month of *March*, under the Article of Brewing, I shall have nothing to add concerning this Month, but refer my Reader to be fully satisfied of such Particulars relating to Brewing as seem to be the least considered, although they are the most contributing to the Perfection of Malt Liquors.

At this Season, Oysters, Muscles, Cockles, and such kind of Shell-Fish, are good, and in Season; as for the Oyster, it is not only to be eaten raw, but makes an agreeable Dish stewed, or in Scollop-shells; and besides, being useful in many Sauces, are extremely good when they are well pickled. Although the Oyster may seem foreign to a Farm, or some Parts of the Country, yet considering that we live in a Part of the World surrounded with a Sea that produces the best Oysters, and that they are a sort of Shell-Fish which we can keep a long time, and feed them, I think it necessary to take notice of them. About *Calcheſter* the Oyſter-Pits are only ſmall Holes, about twelve Feet square,

square, by the Side of the River, where the salt Water comes up, and has a Passage into them at the Height of the Tides: In these Places the Oysters are laid, and there grow fat, and become green, by a sort of Weed which is called Crow-silk; and this may be done any where, if there is a River with salt Water, as well as by *Colchester*, and be kept two or three Months; so that I wonder it is not practised in other Places. But if we have not Conveniency, yet if we lay them in Salt and Water after the Shells are well washed, just when they come from the Sea, they will keep a Fortnight in pretty good Order, if the Weather be cool, and they can have the open Air; but then the Salt and Water should be changed every four-and-twenty Hours. Several excellent Receipts for preparing Oysters for the Table I have taken care to insert hereafter.



N O V E M B E R.



HIS Month is generally the wettest in the whole Year; the Days are short, we have very little Sun to chear us, and the Earth seems to be now at rest, in Comparison of what it is in the other Months.

The full-grown Rabbits in your artificial Warren are now in Perfection, especially those

that were gelt, which will be extremely large, and their Skins of good Value.

This is a good Season for making Bacon and pickled Pork. Also put up Swine to fatten: And it is also a proper time to smoke and dry Beef, which will keep a long time.

You may sell off such Hogs and Poultry as are fit for the Markets; for they will now be in pretty good Case, through the Help of the Woods and the Barn-door.

Your Fish are now of good Value in the *London* Markets, as indeed they are in most Months in the Year, provided we do not take any that have just spawned. Continue still to feed your Ponds.

At this Season you must take care to keep your Bees warm, and feed your weak Stocks; you may thatch the common Hives with Straw, and may put some dry Straw between, and upon your Box Hives in the Apiary.

Feed your Dove-cote Pigeons, for there is little Food for them abroad.

The Truffle, which I have treated of at large as to its manner of Growth and Season of Maturity, in my *Gentleman and Farmer's Monthly Director*, affords such Variety of agreeable Dishes, that I have taken care to send to a curious Gentleman abroad for the Receipt how to dress it: They are pretty plenty in our Woods in *England*, as I understand by several who have found them this Summer by my Directions, and I believe will be more so, since several curious Gentlemen have followed my Advice in propagating them. It is now, as well as in
the

the two preceding Months, that we may find them of a fine Flavour ; but they being something more in Perfection in this Month, than in the others, I think it the properest to give the Methods of ordering them for the Table in this Place: The first manner is to broil them.

To broil TRUFFLES.

THE Truffles being brought in fresh, wash them well, and cut off the rough Coat on the Outside: Some of these will be as large as one's Fist, and they are the best for this Purpose ; but let them be of any Size, as soon as the Coat is off, cut them through a little more than half way, and put Pepper and Salt into the Opening, and close them again ; then wrap up each Truffle in wet Paper close, and broil them over a gentle Fire of Wood Embers till they are very hot quite through ; let them be turned as Occasion requires, that they may be all equally done, and then serve them to the Table in a folded Napkin. This is a very good way of eating them, but the other I have more frequently eaten.

To stew TRUFFLES in Wine.

THE Truffles must be peeled from the rough Coat on the Outside, and well washed ; then cut your Truffles into Slices, and stew them in a little White-wine, with Salt, Pepper, and a Bay-leaf, or Jamaica Pepper.

To stew TRUFFLES after another Manner.

GATHER Truffles, peel them, and wash them, and then cut them in Slices ; after which, fry them a little in a Stew-pan, with either Butter or Hog's Lard, and a little Wheat Flour ; then take them out and drain them, and put them again in a Stew-pan with Gravy, a Bunch of Sweet-Herbs, some Salt, Pepper, and Nutmeg grated ; and when they have stewed a little in this, strain the Liquor, and dish them for the Table, garnished with Slices of Lemon. Besides this way, they may be used in the same manner as Fowls are stewed or fricasseed, with brown or white Sauces, after they have been softened a little by boiling.

While I am speaking of the Truffle, I may well enough mention the Receipts for the Management of the Morelle : Although the Morelle grows in *April*, which is the only time when it may be gathered fresh ; yet we may dress the dried ones now, by first softening them in warm Water and Salt for three or four Minutes ; but, as observed before, they are best fresh gathered. And again, I chuse to put the Receipts for their Management in this Place, because they are so near a-kin to the Truffle. In the first Place, I shall speak of drying them, which I have done in *England*, after the following manner :

Gather, and wash them, and when they are well drained, then lay them in a Dish,
and

and dry them by degrees in a gentle Oven; and when they are thoroughly dry, keep them in a dry Place, and in a covered earthen glazed Pot; but, when they are fresh, order them according to the following Receipts. And I am the more ready to give these to the Public, because all such who know the nicest way of eating, may not be disappointed in their Travels through *England*, and denied at the Inns such things as perhaps are as agreeable in that way as any in the Country. Particularly I remember at *Newberry*, or *Spinhamland*, in the public Road to *Bath*, I was at the most public and noted Inn in that Road, and had got some very good Mushrooms, and the People there were of Opinion that they were poisonous, or else did not know how to dress them, and by no means they would send them to the Table. I say, if such Mistakes can be made in a Place where so many People of Fashion travel continually, it is not likely that Morelles or Truffles will be received with more Favour than my Mushrooms; and I believe that some of the greatest Niceties of our Country may ever remain unknown, without a Work of this Nature, which I have picked up by Degrees in my Travels. And besides, considering the strange disagreeable Compositions which one meets with in some of our Travels, as Sugar with a pickled Trout, and many more as ridiculous, I think this little Piece of Work not unworthy my Time. Again, there are many Families in *England* which have Plenty about them, and do not know what to do with it, and therefore

I think this the more necessary. But to come to my Point ; the Morelle may be dressed when it is either fresh, or blanched in warm Water, according to the following Receipts, which I had from *France*.

To make a RAGOU of MORELLES.

THE Morelles being fresh gathered, take off the Roots, and wash them in many Waters, for the Wrinkles in their Tops harbour a great deal of Dirt and Sand ; then slit them lengthways, and fry them a little in a Stew-pan, with Butter or Hog's-Lard, letting either be very hot when you put in the Morelles ; then let them drain, and put them in a fresh Stew-pan with Gravy, in which shred some Parsley and Cherville very small, with a young Onion, some Salt, and a little Nutmeg ; let these stew gently, and send them to the Table, garnished with Slices of Lemon ; or they may be sent to the Table in Cream, as we have already mentioned concerning other things in the same manner.

To fry MORELLES.

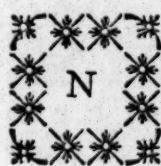
PRepare your Morelles as directed in the former Receipt, and boil them in a little Gravy gently ; when they begin to be tender, take them out of the Liquor, and flour them very well, then fry them in Hog's-Lard : When they are thus prepared, make a Sauce for them of the Liquor or Gravy the Morelles were

were stewed in, seasoned with Salt, Nutmeg, and a little Juice of Lemon.

The Lark is now in high Season : Let them be picked and gutted, truss them with a Leaf of red Sage to every Lark, between the Joints of the Legs ; then, with a Feather dipped in the Yolk of an Egg beaten, wash the Body of every Lark, and cover it well with Crumbs of Bread ; after which, cut some thin Slices of fat Bacon, about three Inches long, and an Inch broad, and lay the Larks in a Row, side to side, with a Piece of this Bacon between every two Larks ; then have small Spits, about ten Inches long, and pass the Spits through the Sides of the Larks and the Bacon, so that you have half a dozen Larks upon each Spit, observing to have a Piece of Bacon on both the Outfides of the half dozen Larks ; baste these well while they are roasting, and for the Sauce for them, fry some grated Bread crisp in Butter, and set it to drain before the Fire, that it may harden ; serve the Crumbs under the Larks when you send them to Table, and garnish with some Slices of Lemon.



D E C E M B E R.


NOW is the principal Season for killing Hogs, as well for Pork as for Bacon, and likewise for Brawn. I have already, in my other Works, given Directions for making of pickled Pork and Bacon ; so that I shall say little of it in this Place, but give the Receipts for ordering some particular Parts of Hogs. The following Receipt I received from *France*, concerning the preparing of the Jole of a wild Boar, and have had it tried in *England* with the Head of a common Hog, and I find little Difference, especially if the Hog has been fed with Acorns.

To dress a HOG'S HEAD, in Imitation of the Jole of a WILD BOAR.

TAKE a Hog's Head and burn it well all over upon a clear Fire, till all the Hair is burnt to the Skin, then take a Piece of Brick, and rub the Head all over as hard as possible, to grind off the Stumps of the Bristles, and finish the whole with your Knife, and then clean the Head very well ; when this is done, you must take out all the Bones, opening the Head in the

 under

under Part, and then beginning with the under Jaw-bones and the Muzzle, then cleave the Head, leaving only the Skin over the Skull, to hold it together : Take out the Tongue and the Brains; when thus you have taken away all the Bones, stab the Flesh with the Point of your Knife in many Places on the Inside, without wounding the Skin, and put Salt into every Incision ; then join the Head together, and tie it well together with Packthread, and then wrapping it up in a Napkin, put it in a Kettle, with a large Quantity of Water, with a large Bunch of all kinds of sweet Herbs, a little Coriander and Anise-seeds, two or three Bay-leaves, some Cloves, and two or three Nutmegs cut in Pieces, and some Salt, if you think there is any wanting ; add likewise two or three large Onions, and a Sprig or two of Rosemary. When this has boiled half enough, pour in a bottle of Wine, and let it boil three or four Hours longer, till it is tender ; for it will not be so under seven or eight Hours boiling, if the Hog be large ; and if it be a Boar's Head, that has been put up for Brawn, it will take more time to boil. Being boiled enough, let it cool in the Liquor, and then take it out and untie it, and lay it in a Dish to be carried cold to the Table, either whole or in Slices. If you will, you may salt it three or four Days before you boil it.

The Boars that were put up for Brawn are now fit to kill. It is to be observed, that what is used for Brawn is the Flitches only, without the Legs, and they must have the Bones taken
out,

out, and then sprinkled with Salt, and laid in a Tray, to drain off the Blood; when this is done, salt it a little, and roll it up as hard as possible, so that the Length of the Collar of Brawn be as much as one Side of the Boar will bear, and to be, when it is rolled up, about nine or ten Inches Diameter. When you have rolled up your Collar as close as you can, tie it with Linen Tape as tight as possible, and then prepare a Cauldron with a large Quantity of Water to boil it: In this boil your Brawn till it is tender enough for a Straw to pass into it, and then let it cool; and when it is quite cold, put it in the following Pickle. Put to every Gallon of Water a handful or two of Salt, and as much Wheat Bran; boil them well together, and then strain the Liquor as clear as you can from the Bran, and let it stand till it is quite cold, at which time put your Brawn in it; but the Pickle must be renewed every three Weeks. Some put half small Beer and half Water; but then the small Beer should be brewed with pale Malt; but I think the first Pickle is the best. *Note*, The same Boar's Head being well cleaned, may be boiled and pickled like the Brawn, and is as much esteemed.

Break Holes every Day in the Ice of your Fish-ponds, to give Air to your Fish.

Now put up Poultry to fatten against *Christmas*, for they sell well at that time.

Houfe your old Cattle, and send the best of those that were bought in at *Michaelmas* to Market.

This

This is a good Season to make Hung-Beef; The way of doing it is, to take the thin Pieces of the Beef, and salting them with Salt-Petre, about two Ounces to a Pound of common Salt, and rubbing it well into the Meat, dry it in a Chimney with Wood Smoke. When this is thoroughly cured, it will be red quite through, which one may try by cutting; for if there is any of the Flesh green, it is not smoked enough. It is, in the Opinion of many, better than any Bacon to be boiled and eaten hot.

Still feed weak Stocks of Bees.

Now is the time for the Farmer to look over all his Instruments of Husbandry, and put them all in Repair; for if the next Month happens to prove fair and open, as it has been lately, he will be troubled to get the Instruments in Order, which he will then want to use.

Feed now your Dove-cote Pigeons, for they have no Food abroad.

Parsnips may now be taken out of the Ground for Sale; and there are now Turnips, Carrots, and Potatoes for the Markets; and, about the End, Poultry of all sorts, Rabbits, and all sorts of Cattle for the Butcher; besides which, there is Grain of every kind, and Fodder of all sorts, which bring to the Industrious Gold, as the Reward of Labour.

I shall now leave my Reader to conclude the Year in Hospitality and harmless Mirth, and proceed to my Collection of Receipts in every Branch of useful Cookery, and such other Matters as are found to be necessary in Families, which I have endeavoured to lay down
in

in so plain a manner, that the most ignorant may, with a small degree of Application, render themselves sufficiently skilful in these Affairs. But first it may be proper to offer the few following general Rules in regard to roasting and boiling.

In roasting Beef or Veal, it is much the best Method to paper over the Fat, that as much of it as possible may be preserved; to flour it and baste it thoroughly at first, and very little or not at all afterwards: To procure always, for roasting, a good Fire, before you lay your Meat down, and to keep it at a moderate Distance, otherwise it will scorch, and acquire a disagreeable strong Taste, besides losing the pale-brown Colour, which it is the greatest Beauty of all roast Meat to have. A Piece of Beef of twelve Pounds will take above an Hour and half. Pork or Veal as long again. A Leg of Mutton of that Weight will take two Hours.

In regard to Poultry, be careful, after you have singed them, to lay them down to a brisk Fire, flour and baste them with good Butter: When they look quite plump, and the Smoke of them draws to the Fire, they are generally well done; but, whenever you observe the Skin to fall, you may be sure it is too much done.

As to boiled Meat, if the Scum be not constantly and carefully taken off as it rises, it will boil in, and the Meat, when on the Table, instead of looking delicately white and nice, will look black and filthy. Salt Beef, Pork, &c.

are

are to be put into the Pot with the Water cold, or they will boil hard; but fresh Meat may be put in with the Water hot.

Poultry of all sorts should be boiled in a separate Pot, or in a Cloth, which is much the same, or they will never look white and fine. Half an Hour will boil a Fowl, and a Quarter of an Hour a Chicken: A Turkey will take up above an Hour, according to the Size.

In dressing Wild-Fowl, a quick Fire will do them in a short Space of Time, *viz.* Wild-Ducks will be properly roasted in a Quarter of an Hour, Pigeons in the same time; Partridges and Woodcocks will take rather more than twenty Minutes.





T H E R E C E I P T S.

*To preserve MEAT from Putrefaction or
stinking.*



ET your Flesh Meat be fresh, and take all the bleeding Arteries from it; then sprinkle it with common Salt, and let it lie in the Air for twelve Hours; but salt the Places where the Arteries were, more particularly; then wipe your Meat dry, and make some Salt very hot over the Fire, then rub in the Salt very well, and lay the Pieces of salted Meat one upon another, and it will keep for several Months.

Or with common Salt rub the several Pieces of Meat briskly after the Blood is out, and especially in the hollow Places lay Salt enough. So will you be sure to have your Meat sweet, either Beef or Pork.

To

To send VENISON sweet in hot Weather.

GIVE it a little Salt, and have the Haunches parted, taking out the Marrow and all the Veins, as they are called, that bleed ; and then wipe all of it quite dry after you have washed it with Vinegar, and then powder it with Pepper, and in an open Basket send it up to *London*.

Sometimes Venison (meaning a Buck) comes up to *London* not fit for the Table ; to prevent which, order the Keeper, when he has killed it, to strew three or four Pounds of Pepper, beaten fine, upon it ; and especially upon the Neck-parts of the Sides, after he has washed them with Vinegar, and dried them well.

But if it stinks when you receive it, wash it with Vinegar, and dry it, then pepper it, and wrap it in a dry Cloth, bury it in the Ground three foot deep at least, and in sixteen Hours it will be sweet, fit for eating ; then wash off the Pepper with Vinegar, and dry it with a Cloth, and hang it where the cool Air may pass, and the blue Flies cannot come at it.

Another way of recovering tainted Venison is, to throw it in a Tub of cold Water, with a good Quantity of Salt, for three or four Hours ; then put it into hot Water and Salt for the same time ; dry it in Cloths, season it high, and put it immediately into your Crust. In this Case, do not use the Bones at all.

To

*To fry SOLES, FLOUNDERS, PLAISE,
WHITINGS, SMELTS, and GUDGEONS,
or such like.*

TAKE a large Quantity of Hog's Lard, and melt it in a Pan, till it is very hot; then put in your Fish, prepared as follows:

As for Soles, skin them, and gut them, then flour them well, and toss them into the Pan, turning them once, when you see the Upper-side of a yellow Colour. When they are enough, put them into a Cullendar to drain before the Fire.

Flounders are only to be gutted, and the Skins washed with Water and Salt, and being well dried with a Cloth, flour them, and fling them into the Pan, and use them as the Soles.

The Plaise and Whitings must be treated in the same manner.

Smelts must be only rubbed with a coarse Cloth, and then floured and thrown into the Pan.

Gudgeons must be scaled and gutted, well dried and floured, and thrown into the hot Lard; but take care, in all these, that you have a quick Fire under them, and not too many in the Pan at one time.

To roast a HAUNCH of VENISON.

AFTER you have spitted your Venison, cover all the fat Part with a poor Paste, rolled out thin, and over that a Sheet of white Paper, tied

tied on with Packthread; take care to baste it, and when it is near being enough, take off the Paste, &c. flour the Venison, and baste it. Two Hours and a Half, with a good Fire, will be a proper time to roast it enough, if it is of a large Size.

N. B. The Shoulder or Neck of Venison may be done after the same manner; some, instead of a Paste, cover it only with Paper well buttered. The proper Sauces are Gravy and Sweet Sauce, in different Basons, and French Bears as a side Dish.

Sweet Sauce for VENISON.

Currant Jelly warmed, which is much the best; or two or three Glasses of red Wine, sweetened with Sugar, and simmered a few Minutes on the Fire.

PARTRIDGES, to Roast.

BE careful not to roast them too much; serve them up with a fine Froth, and Gravy in the Dish, and dried Crumbs of Bread, grated, in a Plate, or Bread Sauce in Basons, made thus:

A Pint of Water, boiled with a large Piece of Bread, whole Pepper, and a Blade or two of Mace, till the Bread is tender; then take out your Spice, pour off the Water, and beat it with a Spoon; put to it some Salt, a good Piece of fresh Butter, and stir them together upon the Fire a Minute or two.

To send PARTRIDGES a long way in hot Weather.

WHEN you have killed your Partridges, take out the Crop, and the Artery which bleeds in the Neck, then fill the Place with Pepper; and the Mouths of the Fowls should be filled with the same, for these Parts take a Taint sooner than the rest: The Vent too ought to be taken care of, and opened, and filled with Pepper beaten grossly. *N. B.* This Pepper may be always washed away, without leaving any Season or Flavour behind it, and is a certain Antidote against Corruption. So the same may be done with Pheasants; and you should likewise leave your Feathers on.

To keep a HARE a long Time.

AS soon as it is killed and discharged of its Entrails, take care that all the Blood be dried away with Cloths about the Liver, for there it is apt to settle, then dust the Liver well with Pepper, and fill the Body with Nettles, or dry Moss; for these will not raise a Ferment, as Hay and Straw will do, when they come to be wet; then fill the Mouth with Pepper, and it will keep a long time.

To keep WILD-DUCKS fresh.

DRAW them, and fill the Body with red Sage, after the Inside is well peppered; and likewise pepper the Inside of the Mouth: leave the Feathers on. A Goose may be served the same way.

But if they be too long kept, or, through want of Care, they should receive a Taint, then, when they are pulled, wash the Inside very well with Vinegar and Water, and dry it well with a Cloth; and scrape away, if need be, what are called the Kidneys; then strew the Inside afresh with Pepper, and hang them up for an Hour or two, where the Air may pass through them.

Some will put an Onion into the Body, which does very well towards restoring it to a Freshness: Wash out all before you prepare it for the Spit.

Helps towards the Preservation of FISH.

IF you would keep Fish long, kill them as soon as they are out of the Water, and take out their Gills; then fill their Heads as much as may be with Pepper, and wipe them very dry, and pack them in dry Wheat-Straw.

To roast a HARE.

MAKE a Pudding with a Quarter of a Pound of Suet, and as much Bread, some Parsley, and Thyme, a little Pepper, Salt, Nutmeg, Lemon-peel, two Eggs, Part of the Liver, first parboiled; mix them together, and put it into the Hare. Sew up the Belly, spit it, and lay it to a brisk Fire. Put a Quart of Milk into the Dripping-Pan, keep basting it till the whole is used; then drudge your Hare, and baste with Butter, and serve it with a white Froth.

N. B. The Hare should be first larded. Some, instead of Milk, baste it with a Pint of sweet Ale.

*To make WINE of White Elder-berries,
like CYPRIUS WINE. From Mrs.
Warburton, of Cheshire.*

TO nine Gallons of Water put nine Quarts of the Juice of White Elder-berries, which has been pressed gently from the Berries with the Hand, and passed through a Sieve, without bruising the Kernels of the Berries; add to every Gallon of Liquor three Pounds of *Lisbon* Sugar, and to the whole Quantity put an Ounce and a half of Ginger, sliced, and three quarters of an Ounce of Cloves; then boil this near an Hour, taking off the Scum as it rises, and pour the whole to cool in an open Tub, and work it

it with Ale-Yeast, spread upon a Toast of white Bread, for three Days, and then tun it in a Vessel that will just hold it; adding about a Pound and a half of Raisins of the Sun, to lie in the Liquor till you draw it off.

To make WINE of BLACK ELDER-BERRIES. From Henry Marsh, Esq; of Hammersmith.

TAKE nine Gallons of Spring Water, and half a Bushel of Elder-berries, picked clean from the Stalks; boil these till the Berries begin to dimple, then gently strain off the Liquor, and to every Gallon of it put two Pounds of good *Lisbon* Sugar, and boil it an Hour; then let it stand to cool, in an open Tub; for if it was to cool in the Copper or Brass Kettle it was boiled in, the Liquor would be ill-tasted. When it is almost cool, spread some Ale-Yeast upon a Toast of white Bread, and put it into the Liquor, to work three Days in the open Tub, stirring the Liquor once or twice a Day, and then tun it in a Vessel of a right Size to hold it: At the same time add to every Gallon one Pound of Raisins of the Sun whole, and let them lie in the Cask till the Wine is drawn off.

Such a small quantity of Wine as is here directed will be fit to bottle the *January* next after it was made, but larger Casks should not be drawn off till *March* or *April*.



To make CITRON-WATER. From Barbadoes.

TAKE either of Citron, Lemon, or Orange-Flowers, four Ounces to a Gallon of clean Spirit, or *French Brandy*; add two Pounds of white Sugar-Candy, beaten fine: then take of the best Lemon-peels six Ounces, let them steep in the Spirits till the Liquor is strong enough of every Ingredient, and then pour it off through a Sieve. In some Places they put about half a Drachm of Musk to six Gallons of Liquor. This has been sold for sixteen Shillings a Quart in *London*.

To make fine VINEGAR. From a Gentleman.

TO nine Gallons of Water put eighteen Pounds of *Malaga Raisins*, chopt a little, Stalks and all; put this into a Cask, bound with Iron Hoops, and place it in the warmest Exposure you can find in the open Air; then take a *Florence Flask*, divested of its Straw, and put the Neck of it into the Bung-hole, fixing it as close as may be, with some Linen Cloth, and a little Pitch and Rosin melted together. By this means, if the Weather prove fair and warm, your Vinegar will be fit for Use in three Weeks time. The Use of the Glass is, that, in the Heat of the Day, it will fill itself with the Liquor; and, when the Cool of the Evening comes on, that Liquor will again be returned
into

into the Cask ; by which means the Liquor will become four much sooner than it will otherwise do. As soon as it is clear, draw it off.

To make IRISH USQUEBAUGH. From Lord Capell's Receipt, when he was Lord Lieutenant of Ireland.

TO every Gallon of *French* Brandy put one Ounce of Liquorice sliced, one Ounce of sweet Fennel-seeds, one Ounce of Anniseeds, one Pound of Raisins of the Sun split and stoned, a quarter of a Pound of Figs split, two Drachms of Coriander-seeds ; let these infuse about eight or nine Days, and pour the Liquor clear off ; then add half an Ounce of Saffron in a Bag, for a Day or two, and when that is out, put in a Drachm of Musk. If when this Composition is made, it seems to be too high a Cordial for the Stomach, put to it more Brandy, till you reduce it to the Temper you like. This is the same Receipt King *William* had when he was in *Ireland*.

To make GREEN USQUEBAUGH.

TO every Gallon of *French* Brandy put one Ounce of Anniseeds, and another of sweet Fennel-seeds, two Drachms of Coriander-seeds. Let these infuse nine Days, then take of the Spirit of Saffron distilled from Spirit of Wine one Drachm, mix with the rest ; infuse, during this time, some Liquorice sliced in Spirits,

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one Pound of Raisins of the Sun, and filter it ; put then a Quart of pure White-wine to a Gallon of the Liquor, and when all is mixed together, take the Juice of Spinage boiled, enough to colour it ; but do not put the Spinage Juice into the Liquor till it is cold. To this put one Pound of white Sugar-candy, finely powdered, to a Gallon of Liquor.

To preserve GRAPES all the Winter.

TAKE an Earthen Jar, well glazed, that will hold about six Gallons, or more ; then dry some Oats a little in the Sun, upon Leads if you can, so that they have lost some part of their Moisture : Lay them then two Inches thick at the Bottom of the Jar, and upon them your Bunches of Grapes, gathered full ripe and dry ; and if, in any Bunch, there is a rotted Grape, cut it off, and see that your Bunches are quite clean in their Berries, and besides that all the Parts you have cut the Grapes from are quite dry. Lay these on the Oats, and upon them put two Inches thick of Oats, dried as before ; and on them again a Layer of Grapes, and so the Oats upon them, continuing this Practice till the Vessel is full. Then take a Cork, well soaked in Oil, and stop it close in the Jar, and seal it up with Pitch, Bees-wax, and a little Rosin, melted together, and keep it in a cool Place ; but to bury it three Feet under Ground is better.

*A Collar of MUTTON roasted. From
St. Edmund's-Bury, in Suffolk.*

TAKE a Coast of Mutton (which is the Neck and Breast together) separate it from the Bones in the whole Piece, parboil it, and prepare a Mixture of Crumbs of Bread, Lemon-peel grated, a little Pepper, Salt, and Nutmeg; to this add the Yolks of six hard Eggs, beat in a Mortar, with six Ounces of Butter; mix this with the other Ingredients; then take the Inside of the Mutton, and cover it with this Mixture, and roll it up as close as can be, and secure it in the Roll, so that it may be close for the Spit. It must be spitted through the Middle lengthways, and basted with Butter, salting it every now and then, and the Gratings of Crusts of Bread should be sprinkled upon it, with the Seasoning above. When it is near enough, serve it with strong Gravy, and Lemon or Orange Juice, garnished with Lemon or Orange sliced; or fry'd Oysters, if in Season.

*Neck of MUTTON ragou'd. From Mr.
La Fontaine.*

TAKE a Neck of Mutton clean from the Bones, and strip off the Skin, salt it a little, and let it lie till the next Day; pour a Quantity of good Gravy into the Pan to the Mutton; but first lard the fat Part of the Mutton with Lemon-peel, and the leaner Part with Fat of Bacon; then strew some grated Bread

and Spice over the Mutton, which will not be covered with the Gravey ; and when you have closed your Pan, stew it gently four Hours ; then lay it in the Dish, and when you have thickened the Sauce with burnt Butter, add some Mushrooms, toss them up till they are hot, and pour them all over your Meat ; garnish with Lemon sliced, red Beet-roots pickled and sliced, Capers, and Horse-raddish.

Stewed BEEF in Soup. From the same.

TAKE four Pounds of Beef, indifferently lean, and cut it in eight or ten Pieces ; put these into a Pan that may be close covered, and then about three Quarts of Water, some Pepper and Salt, a few Cloves powdered, half a dozen small Turnips, and two or three Carrots, cut in Dice, the white Part of a large Leek shred small, some Leaves of white Beet, two Heads of Sellery shred, and a Piece of Crust well burnt ; cover close and stew this near four Hours ; garnish with Lemon sliced.

*To dress the LIVER and CROW of an Hog.
From Mrs. Johnson.*

HOWever this Dish may seem despicable, if it is well dressed, few of the savoury Dishes exceed it. The Liver and Crow of an Hog, with the Sweetbreads, should be used presently after the Hog is killed, and the Liver cut in Lumps twice as big as a Walnut, and not in thin Pieces, as most do ; for then they will be-
come

come hard in the dressing. The Crow must likewise be cut in Slips about the Breadth of two Fingers, and so must the Sweet-breads; then parboil the Pieces of Liver, and make a thick Batter of Flour, Water, and Eggs, mixing a little Salt with it, and prepare some red Sage fhred very fine, some grated Bread, and some Pepper beaten: Mix these together, and when you have some Butter, or Lard, very hot in your Frying-pan, dip the Crow and Sweet-bread in the Batter, and immediately dip your Pieces in the Mixture of Bread, Sage, &c. and throw them into the Pan. When these are enough, lay them to drain before the Fire, and then dip the Bits of Liver into the Batter, and after that, into the crumbed Bread, and give them a turn or two in the Pan, over a quick Fire; then drain them like the others, and serve them hot with Butter and Mustard.

A Shoulder of MUTTON roasted with OYSTERS. From Mr. Norman, late Cook in Norfolk.

TAKE a Shoulder of Mutton or Lamb, of the smallest Size, and slip up the Skin almost to the Leg-Joint; then cut the Flesh from the Bone on the upper Side, and mince it very small; take Part of that, and as many Oysters parboiled without their Fins, and chopt a little; then have some Mace powdered, and a little Salt and Pepper, with some grated Lemon-peel, and some grated Bread, with the Yolk of an

Egg or two, and make this into a Paste, and lay it into the Places where the Flesh was taken out; and you may add to this Paste a little Fat of Bacon cut small, or a little Butter: Then skewer the Skin on all Sides over the forced Meat, and lard the Skin and the fleshy Parts below with Lemon-peel, and some will lard in Lemon-Thyme likewise. Then fix it on a Spit with Skewers, and roast it. The Sauce for this should be stewed Oysters, some Mace, stewed Mushrooms, a little Gravy, with Crumbs of Bread; then serve it hot, garnished with sliced Lemon, and red Beet-root pickled and sliced.

To fry OYSTERS.

MAKE a Batter of Eggs and Flour, Crumbs of Bread, and a little beaten Mace; stew some large Oysters in their own Liquor gently, wipe them dry, flour them, dip them in the Batter, and fry them.

To make OYSTER-SAUCE.

TAKE your Oysters with their Liquor, and let them gently simmer till they are plumped; then take them out one by one, with a Fork, from the Liquor; strain your Liquor, and carefully wash out the Grit from the Sauce-pan; after which, put them in again, with the Liquor, and some good Beef Gravy, and a Spoonful of Whitewine; thicken it with Butter rolled in Flour, boil all together a little, and serve it as Sauce to most kinds of Fish.

To

To stew CARP, or TENCH.

LAY the Fish in a Stew-pan, with the Blood, a Pint of Beef Gravy, as much red Port, an Onion stuck with Cloves, three or four Anchovies, Salt and Pepper, the Peel of half a large Lemon, and two or three Spoonfuls of Vinegar: The Carp ought to be very nearly covered with the Liquor, which you must see to, by adding Liquor in Proportion; set the Stew-pan over the Fire, cover it close, till the Under-side of the Fish is stewed enough, then turn them, and stew them as before, being close covered till they are enough; then lay them in a Dish, strain the Sauce, and thicken it with Butter rolled in Flour, and pour it over the Fish. Garnish the Dish with the Roes fry'd, Barbaries, and Slices of Lemon.

You may cure them of their muddy Taste by putting them into a clear Water, to purge themselves for a Week before you use them.

The same may be done with Tench and Eels.

The former Method of dressing Carp may be used in stewing large Roach, Tench, Dace, and Chub.

You may bake Roach, Dace, Chub, &c. with the above-mentioned Ingredients, which is by many reckoned equally good.

Pickle

Pickle for STURGEON.

BOIL a Gallon of Water, well seasoned with Salt, and skim it well, and when it is cold, put in a Quart of the best Vinegar.

To boil a TURBUT.

LAY it in a good deal of Salt and Water an Hour or two; and if it is not quite sweet, shift your Water five or six times; first put in a good deal of Salt in the Mouth and Belly.

In the mean time set on your Fish-Kettle with clean Water and Salt, a little Vinegar, and a Piece of Horie-raddish. When the Water boils, lay the Turbut on a Fish-plate, put it into the Kettle, let it be well boiled, but take great care it is not too much done: When enough, take off the Fish-kettle, set it before the Fire, then carefully lift up the Fish-plate, and set it across the Kettle to drain: In the mean-time melt a good deal of fresh Butter, and bruise in either the Body of one or two Lobsters, and the Meat cut small, then give it a Boil, and pour it into Basons. This is the best Sauce; but you may make what you please. Lay the Fish in the Dish; garnish with scraped Horse-raddish and Lemon, and pour a few Spoonfuls of Sauce over it.

*To roast a Piece of fresh STURGEON.
From Mr. Ralph Titchbourn, Cook.*

TAKE a Piece of fresh Sturgeon, of about eight or ten Pounds; let it lie in Water and Salt six or eight Hours, with its great Scales on, then fasten it on the Spit, and baste it well with Butter for a quarter of an Hour, and after that, drudge it with grated Bread, Flour, some Nutmeg, a little Mace powdered, Pepper and Salt, and some sweet Herbs dried and powdered, continuing basting and drudging it till it is enough; then serve it up with Oyster Sauce, and garnish with fryed Oysters, Lemon sliced, buttered Crabs, fried Bread, and pickled Mushrooms.

*A Piece of FRESH STURGEON boiled.
From the same.*

WHEN your Sturgeon is clean, prepare as much Liquor to boil it in, as will cover it; that is, take a Pint of Vinegar to about two Quarts of Water, a Stick of Horse-raddish, two or three Bits of Lemon-peel, some whole Pepper, a Bay-leaf or two, and a small Handful of Salt; boil your Fish in this till it is enough, and serve it with the following Sauce:

Melt a Pound of Butter, then add some Anchovy-Liquor, Oyster-Liquor, some White-wine, some Ketchup boiled, together with whole Pepper and Mace strained; put to this the Body of a Crab, and serve it with a little
Lemon-

Lemon-Juice. You may likewise put in some Shrimps, the Tails of Lobsters cut to Pieces, stewed Oysters, or Cray-fish cut into small Bits; garnish with pickled Mushrooms, and roasted or fry'd Oysters, Lemon sliced, and Horse-raddish scraped.

To butter CRABS, for Garnish for the foregoing Dishes, or to be served by themselves.

TAKE middle-sized Sea-Crabs, break the Claws, and pick them; then take out the Body, free from all the Films and bony Parts; mix these together with some Pepper and Salt to your Mind; and when you have heated some White-wine over the Fire, put your Mixture into it, and stir it well together, and keep it warm in a gentle Oven, till you want it for Use; and just before you use it, pour into your Mixture a little melted Butter, and stir it well in; then clean your Shells as well as possible in hot Water, and put in your Mixture, and and serve it to the Table hot. Or this Mixture may be served on a Plate upon Sippets, with Slices of Lemon or Orange. You should fry the Sippets.

To pot BEEF.

CUT six Pounds of the Buttock of Beef into Pieces, season it with Mace, Pepper, Cloves and Ginger, beat together, and mixed with Salt; lay it in a Pot with two Pounds of Butter; bake it four Hours, well covered up; before

before it is cold take out the Beef, beat it fine, and put it down close in Pots, and pour on clarified Butter.

To collar BEEF.

TAKE a Flank of Beef, salt it, and let it lie forty-eight Hours; then wash it, and take Pepper, Salt, Cloves, Mace, Nutmegs, and Salt-petre, all beaten fine, and mixed together, and rub it all over the Inside; roll it up hard, and tie it with tape; put it in a Pan, with four Pounds of Butter; cover the Pot close, and bake it with Bread.

To stew BEEF.

CUT four Pounds of Briscuit, with some of the hard Fat into Pieces; put these into a Pan with some Salt and whole Pepper, and a few Cloves, powdered, and three Quarts of Water; cover the Pan close, and let it stew two Hours; then put some Turnips cut in Dice, a Carrot cut in the same manner, the White of a large Leek, two Heads of Sellery shred, and a large Crust of Bread burnt; let it stew an Hour, and serve it.

BEEF A LA MODE, *the French Way.*

TAKE a Part of a Buttock of Beef, and lard it very thick with Bacon rolled in Spice; put the Meat into a Pot, with two or three large Onions, a good Piece of Lemon-peel,

peel, a Bundle of Herbs, and three or four Spoonfuls of Vinegar; cover it down exceeding close, that no Steam can get out, and set it upon a very gentle Fire: When you think one Side is done enough, turn the other, and cover the Pot close again as before, till it be quite tender; then lay it in your Dish, take off all the Fat from the Gravy, and pour the Gravy over the Meat. It will take at least six Hours doing, if your Fire be slow, and the Piece any thing large. You may boil Truffles and Morrelles in Gravy, with pickled or fresh Mushrooms, and pour it over your Beef.

BEEF COLLOPS.

CUT your Beef into thin Pieces about two Inches long, beat them with a Back of a Knife, flour them, lay them in a Stew-pan, put in as much Water as you think will do for Sauce, an Onion cut small, a little Lemon-peel, Pepper and Salt, and a Piece of Butter rolled in Flour. Set them on a slow Fire, and when they simmer, stir them about, and let them stew ten minutes; but be careful not to let them boil.

To make DUTCH BEEF.

TAKE a Piece of Buttock of Beef without Bone, rub it well with coarse Sugar, and let it lie two Days; then take Salt-petre, Petre-salt, and White-salt beaten together, rub them well in, and let it lie three Weeks; then
put

put it in a Cloth, and hang it in the Chimney till dry, then boil it in Pump-water till it is perfectly tender.

LEMON PUFFS.

TO a Pound and a Quarter of double-refined Sugar, beaten and sifted, grate the Rinds of two Lemons, and mix them well together; then beat the Whites of three Eggs, and mix it with your Sugar and Lemon-peel, beat them together an Hour and a quarter, then make it up in what Form you please; be quick to set them in a moderate Oven; don't take them off the Papers till cold.

A BATTALIA-PYE.

TAKE four small Chickens and Squab Pigeons, four sucking Rabbits, cut them in Pieces, and season them with savory Spice; lay them in the Pye, with four Sweetbreads sliced, as many Sheeps Tongues and shivered Palates, two Pair of Lamb-stones, twenty or thirty Cocks-combs, with savoury Balls and Oysters; lay on Butter, and close the Pye with a Lear.

Manner of Pickling or Drying SHEEPS or HOGS TONGUES, commonly called STAGS TONGUES.

MAKE a Brine or Pickle in the following manner: Take a Quantity of Water, and make a Pickle of it with common Salt, boiled till

till it will bear an Egg; then put into every Pound of Salt half an Ounce of Salt-petre, and when the Pickle is cold, throw in your Tongues; which is the quickest and much the best way.

A Pickle for PORK.

YOU must take two Gallons of Pump-water, one Pound of Bay-salt, one Pound of coarse Sugar, six Ounces of Salt-petre; boil it all together till it is strong enough to bear an Egg, and skim it when cold. Cut the Pork in Pieces, lay it down close, and pour the Liquor upon it; lay a Weight on it to keep it close from Air. When you find the Pickle begins to spoil, boil it again, skim it, and, when cold, pour it on your Pork again.

To salt HAMs.

TAKE one Pound of Bay-salt, and four Ounces of Salt-petre rock'd double-refined, and one Pound of brown Sugar; put all these into Spring-water, with as much Salt as will make the Pickle so strong, that it will bear an Egg; the Pickle must not be boiled: Put in your Hams, and let them lie in it three Weeks; then take them out of the Pickle, and hang them up to dry. The Pickle will last three Months. When you find it begin to decay, boil and scum it, and use it again, putting in some fresh Salt.

To dress a HAM.

LAY your Ham twenty-four Hours in Water before you use it, and then put it in cold Water, and let it be two or three Hours before it boils. Two Hours will boil a large one; if a small one, an Hour and a half will do. Some, before they serve it up, pull off the Skin, and throw sifted Raspings over it.

If you broil Slices of Ham, or lean Bacon, lay them a Minute or two in boiling Water, which takes out the Salt.

To make BACON.

DRY your Salt very well, and make it hot, then rub it well on the Outside; and on the Inside lay it all over, without rubbing, about half an Inch thick: Let it lie flat, that the Brine may run from it, three or four Days; then mix with a Quart of hot Salt, four Pennyworth of Salt-petre, and strew it over your Bacon; then heat the rest of your Salt, and put over it, and let it lie nine Days longer; then hang it up a Day, and put it in a Chimney where Wood is burnt, and there let it hang three Weeks or more, as you see Occasion.

A WHITE-POT.

TAKE a Quart of Cream, boil it with some large Mace, and when it is off the Fire, season it as you would do a Custard; take
seven

seven or eight Yolks of Eggs, and beat them well together, with a Spoonful or two of Cream ; and when your Cream is almost cold, put the Eggs to it, stirring them well together ; then take a Dish that will hold the Quantity and more of Cream, take a two-penny Loaf of Manchet, cut off all the Crust, and slice it as thin as you can ; then lay a row of Slices of Bread at the Bottom of the Dish, and a few preserved Damsons, or other dried Sweetmeats, upon the Bread, with some good Pieces of Marrow upon them ; then lay another Row of Bread upon that, and so of Marrow and Sweetmeats, till you come to the Top ; then take a Ladle, and pour in your Cream softly, till your Dish is full ; let it be made two or three Hours before you put it into the Oven, that the Bread may be well soaked, and then bake it.

A WHITE-POT the plain Way.

MIX two Quarts of Milk and eight Eggs, some Nutmeg, a quarter of a Pound of Sugar ; cut a Penny Loaf in very thin Slices, and pour your Milk and Eggs over : Bake it in a slow Oven half an Hour.

To make WHIP-CREAM.

TAKE the Whites of eight Eggs, beat well, half a Pint of Sack, and mix it with a Quart of Cream, sweeten it to your Taste with fine Sugar, whip it up with a Whisk, and

and some Lemon-peel tied in the Middle of the Whisk; take the Froth with a Spoon, and lay it in your Glasses or Basons.

WHIPT SYLLABUBS.

TAKE a Quart of thick Cream, and half a Pint of Sack, the Juice of two Seville Oranges, or Lemons; grate in the Peel of two Lemons, half a Pound of fine Sugar; pour them into a broad Earthen Pan, and whisk them well; then put a little red Wine or white, in your Glasses, and lay in the Froth with a Spoon carefully as high in your Glasses as it will lay.

To make a fine SYLLABUB from the Cow.

WHether you make your Syllabub of Cyder or Wine, be sure to sweeten it pretty well, grate in a pretty deal of Nutmeg, and then let the Milk be milked upon the Liquor; pour, afterwards, over the Top as much Cream as your Quantity of Syllabub will require to cover it.

To pickle WALNUTS-green.

TAKE large clear Walnuts, pare them thin, and throw them into a Tub of Spring Water, with a Pound of Bay-salt in it, as you do them; let them lie in it twenty-four Hours, then put them into a Stone Jar, and between every Layer of Walnuts lay a Layer of Vine-leaves, and fill it up with cold Vinegar.
After

After they have stood all Night, - pour the Vinegar from them into a Copper Skillet, with a Pound of Bay-salt, and let it boil, then pour it hot on your Nuts, tie them over with a Woollen Cloth, and, after they have stood a Week longer, pour away that Pickle, wipe your Nuts clean with Flannel, and put them again into your Jar, with Vine-leaves as above; take fresh Vinegar, and pour it boiling-hot on your Walnuts, and cover them with a Woollen Cloth; let them stand three or four Days, and repeat this Method two or three times; when cold, you may add half a Pint of Mustard-seed, and a large Stick of Horse-raddish sliced, tie them down close with a Bladder, and then with a Leather. They will be fit to eat in a Fort-night.

To pickle WALNUTS white.

TAKE the largest Nuts, pare them very thin till the White appears, and throw them into Spring-water and Salt as you do them; let them stand in that Water six Hours; then put them into a Stew-pan of clean Spring-water; then take your Nuts out of the Stew-pan with a Wooden Ladle, and put them into cold Water and Salt: let them stand a quarter of an Hour, and then lay them on a soft Cloth, and carefully wipe them, put them into a Jar, and pour distilled Vinegar over them; first let your Glass be full of Nuts, pour upon them Mutton Fat, and tie them close with a Bladder, and then a Leather.

To

To pickle WALNUTS the common way.

COVER your Walnuts with Vinegar, and change it once a Week, for three Weeks; then take some of the best Vinegar, an Ounce of Mace, half an Ounce of Nutmeg sliced, an Ounce and a half of Ginger sliced, and an Ounce and a half of long Pepper bruised: Boil this Pickle, and pour it, when boiling hot, upon your Nuts, and cover them close; repeat this with the same Pickle in four Days, and again in four Days after. This is a better way than laying your Nuts in Salt and Water.

N. B. Walnuts are of the proper Growth for pickling when a Pin or Knitting-needle will pass through them.

To distil VINEGAR for MUSHROOMS.

TO a Gallon of Vinegar put an Ounce and a half of Ginger sliced, one Ounce of Nutmegs bruised, half an Ounce of Mace, half an Ounce of white Pepper, and as much Jamaica Pepper, both bruised, a few Cloves; distil this: Take care it does not burn in the Still.

To pickle MUSHROOMS.

TAKE the small Mushrooms, called Buttons, pare off the Dirt from the Stalks, wash them with Water, and wipe them clean with a Flannel; then boil some Water and Salt; when it boils, put in the Mushrooms,
G
and

and let them boil a Minute or two ; then strain them through a Cullender ; after which, make a Pickle of White-wine Vinegar, Mace, and Ginger ; put them in, and stop them close up in Pots or Glasses, with a little Oil on them.

VERMICELLY PUDDING.

BOIL five Ounces of Vermicelly in a Quart of Milk till it is tender, with a little Mace and Orange-flower-water, sweeten it to your taste, and add the Yolks of six Eggs and four Whites ; stir in half a Pound of melted Butter, and a very little Salt, and bake it in a gentle Oven.

A LAMB, or VEAL PYE, savoury.

CUT your Meat into Pieces, season it with Pepper and Salt very moderately ; lay it in the Pye, with a few Slices of Bacon at the Bottom, and some Pieces of Butter at Top, with a proper Quantity of Water, and close the Pye.

To make a LAMB or VEAL PYE sweet.

CUT your Meat into small Pieces, season with a very little Salt and some Mace and Nutmeg beat fine, put a little Butter at the Top, and Water just enough to bake it ; strew upon the Top some Currants well washed ; when it comes out of the Oven, pour in White-wine Caudle,

Caudle, made very sweet, and send it to Table hot.

To ragoo a BREAST of VEAL.

LARD a Breast of Veal with Bacon, half boil it; then take it out, and strew it with grated Bread, Sweet-herbs shred small, Nutmeg and Salt, all mixed together; then broil it on both Sides, and make a Sauce of good Gravy, thickened up with Butter.

VEAL OLIVES.

CUT your Veal into Steaks, let them be square; lay on some good Veal Force meat, roll them, tie them once round with a hard Knot, dip them in Egg, Crums of Bread, and grated Nutmeg, and a little Pepper and Salt; fry them brown in fresh Butter, and, when enough, cut them in Slices, and pour over them a good Gravy.

BEef OLIVES

MAY be done the same way, with Veal Forcemeat.

To boil ONIONS. From Mr. Gordon.

TAKE the largest Onions; when you have cut off the Strings of the Roots, and the green Tops, without taking off any of the
G 2 Skins,

Skins, fling them into Salt and Water, and let them lie an Hour; then wash them in it, and put them into a Kettle, where they may have Plenty of Water, and boil them till they are tender; then take them off; and take off as many Skins as you think fit, till you come to the white Part; then bruise them, and toss them up with a little Cream or Milk and Butter.

An excellent way of Mincing VEAL.

CUT your Veal small, but don't chop it; dust in a little Nutmeg, Salt, and Flour; take a little good Gravy, let it boil, then put in the Veal, with a Bit of Butter as big as an Egg; stir it well together; when it has simmered it is enough: Pour the Veal upon Sippets, and squeeze in a little Lemon Juice, or half a Spoonful of Vinegar. Garnish with Lemon. You may add to your Veal a little lean Bacon, if you love it strong; (but it is better without) or Ham cut in small Bits, exceeding thin, which gives a fine Relish.

To roast VEAL SWEET-BREADS.

FIRST, set your Sweet-breads, and dip them in the Yolks of an Egg and grated Bread; then with a Skewer fasten them to a Spit, and roast them brown; put some good Gravy into a Dish, lay in the Sweet-breads, and serve them up.

To

To pot CHAR or TROUTS.

CLEAN your Fish well and bone them; wash them with Vinegar, and cut off the Tails, Fins, and Heads; season them with Pepper, Salt, Nutmeg, and Cloves; then put them close in a Pot, and bake them with a little Verjuice and some Butter; cover them close, let them bake two hours; then pour off the Liquor, and cover them with clarified Butter.

To fricassy TRIPE.

CUT and scrape your Tripe from all the Fat into Pieces two Inches square, and then cut them in what Shape you like best; stew it with a little White-wine, sliced Ginger, whole Pepper, Mace, and an Onion; when it begins to stew, about a quarter of an Hour will do it; then take out the Herbs and Onion, and put in a little shred Parsley, the Juice of a Lemon, a few Spoonfuls of Cream, or the Yolk of an Egg, and a little Salt; garnish with sliced Lemon.

FRYED BREAD.

CUT a new Roll into thin Slices, and then take Cream or Milk, and eight Eggs, a little White-wine, Sugar, and Nutmeg, and let the Bread steep in it an Hour; then fry them in sweet Butter. This is a genteel Garnish for made Dishes.

ICING *for* TARTS.

A Quarter of a Pound of double-refined Sugar, beat very fine, sifted, and put into a Mortar, with the White of an Egg, and a little Rose-water; stir it all round one way: When your Tarts are baked and nearly cold, with a Brush or Feather smear them all over the Tops with this Icing, and set them into your cool Oven again till they are just hardened, but not discoloured.

A PASTE *for* TARTS.

TAKE two Pounds and a half of Butter, three Pounds of Flour, and half a Pound of fine Sugar beat; rub all your Butter in the Flour, and make it in a Paste with cold Milk.

Another Way.

TAKE two Pounds of Flour, break in a Pound of Butter very small, then break in three Eggs, and as much Cream as will make it into a stiff Paste; mould it, and roll it very thin, and bake it in a slow Oven.

PUFF-PASTE.

TAKE a Quarter of Flour, and a Pound and a half of Butter; rub a third Part of the Butter in the Flour, and make a Paste with Water; then roll out your Paste, and put your
Butter

Butter upon it in Bits, and flour it; then fold it up, and roll it out again; put in more Butter, flour it, fold it up again as before, and roll it in this manner twice before you use it.

A TANSEY.

TAKE eight Whites and twenty Yolks of Eggs, beat them well, and strain them into a Quart of thick Cream and six Naples Biskets grated; colour it to your Mind with Juice of Spinage, and a very little Tansey; sweeten it with fine Sugar to your Palate, and add Nutmeg; you must butter the Dish, and then likewise butter a Sheet of Paper, lay it over your Dish, and pour into it the Tansey; set it in an Oven fit for baking Custards, and when it is done, turn it out upon a Pye-plate, drudge it over with Sugar, and garnish the Dish with Slices of Orange or Lemon.

Another Way to make a good TANSEY.

TAKE a Quart of Milk, half a Pint of Spinage-juice, well strained, fifteen Yolks and eight Whites strained; mix these in a Pint of grated Bread or Bisket; grate in some Nutmeg and Sugar to your Palate; thicken it over the Fire in the manner of a Hasty-pudding; bake it as directed in the other Receipt.

N. B. All Tanseys should be made pretty sweet.

*A FRICASSY of LAMB-STONES and
SWEETREADS.*

BLANCH, parboil, and slice your Lamb-stones, and flour two or three Sweetbreads; if very thick, cut them in two; the Yolks of six hard Eggs whole, and some large Oysters; fry these of a pale brown, pour away the Butter, and add a Pint of drawn Gravy, grated Nutmeg, Pepper, and Salt, and a little White-wine; stew them together about ten Minutes, then thicken it with the Yolks of two Eggs; stir it well together, and serve it up.

To make STILTON CHEESE.

TWO Gallons of Morning Milk, five Gallons of Cream, beat well together, and as much boiling Water added as will make it something warmer than Milk from the Cow; boil a Quantity of Mace in the Rennet-liquor, so as to make it taste strong of it, and then put in the Rennet.

To dress SPINAGE.

LET it be well picked, and washed in several Waters; throw a little Salt into the Sauce-pan with it, and cover it close, without any Water; shake the Pan often, and as soon as you find the Spinage shrunk to the Bottom, and the Liquor boiling, it is enough. Drain it,

it, and gently squeeze it before you serve it; let your Butter be served in a Basin alone.

To make RICE-MILK.

TAKE half a Pound of Rice, and some Cinnamon, cover it close, and let it simmer first in a little Water; then add five Pints of Milk, and let it boil till the Rice is tender, then beat up the Yolks of four Eggs, mix them well, stir them into the Rice, set them on a slow Fire, and keep stirring all the time, for fear of curdling. When it is of a good thickness take it up, and stir into it Sugar and Nutmeg grated, to your liking.

To make GREEN PEASE SOUP.

BOIL a Quart of old Pease tender in a Quart of Water, bruise them, and strain the Pulp through a Sieve, and in the same Water boil a Quart of young Pease, and when enough add to them the Pulp of the old ones, a little Spinage, Mint, Sorrel, Lettuce, and half a Pound of melted Butter, with a little of the Liquor; shake a little Flour into it, let it boil; and mingle all well together, to serve it with toasted Bread.

SOUP for a Fast-Day.

TAKE Spinage, Sorrel, Chervil, and Lettuce, and chop them a little; then brown some Butter, and put in your Herbs; keep them

stirring that they do not burn ; then have boiling Water over the Fire, and put to it a very little Pepper, some Salt, and a whole Onion stuck with Cloves, and a French Roll cut in Slices and dried very hard, and some Pistachio Kernels blanched and shred fine, and let all boil together ; then beat up the Yolks of eight Eggs with a little White-wine and Juice of a Lemon, and mix it with your Broth ; and toast a whole French Roll, and put in the Middle of your Dish, and pour your Soup over it , garnish your Dish with ten or twelve poached Eggs, and scalded Spinage.

A MEAT-SOUP.

TAKE a Shin of Beef, and if you please a Crag of Mutton, and of Veal ; boil all these to Rags, with Salt and Onion, and whole Pepper ; strain the Liquor into a Stew-pan, put into it Cloves and Mace, and a little Lemon-peel ; let it boil a little, and put in half a Pint of Red-wine, three Anchovies, Ox Palates cut in Dice, but first boiled very tender, Veal Sweetbreads boiled, Lettuce, Endive, Spinage, or what Herbs you please, boiled green : Then take French Bread, cut it thin, and toast it ; lay your Palates, Sweetbreads, and Herbs over all the Toasts. Have a boiled Fowl in the Middle of the Dish ; pour the Soup over all, and serve it up.

SNOW-

SHREWSBURY-CAKES.

To butter SHRIMPS.

To make ENGLISH SAUSAGES.

TAKE the Lean of a Fillet of young Pork, chop and bruise it small, and to every Pound put a quarter of a Pound of Fat, well skinned;

skinned ; season it with Pepper, Salt, and Nutmeg ; add some grated Bread, and shred Sage ; mix them all well together ; put the whole into Guts, well cleansed with Water and Salt, and tie them.

To make BOLOGNA SAUSAGES.

TAKE an equal Quantity of Bacon, Fat and lean together, Beef, Veal, Pork, and Beef-sweet ; chop them together very fine, with Sage-leaves and Sweet-herbs, and Pepper and Salt a pretty deal. After you have filled a large Gut with the Meat, boil it extremely, and prick Holes in the Gut, to prevent its bursting.

To make FISH SAUCE to keep the whole Year.

YOU must take twenty-four Anchovies, chop them Bones and all ; put to them ten Shallots, cut small, a Handful of scraped Horseradish, a quarter of an Ounce of Mace, a Quart of White-wine, a Pint of Water, one Lemon cut into Slices, half a Pint of Anchovy-liquor, a Pint of Red-wine, twelve Cloves, twelve Pepper-corns ; boil them together till it comes to a Quart ; strain it off, cover it close, and keep it in a cool dry Place. Two Spoonfuls will be sufficient for a Pound of Butter.

It is a pretty Sauce either for boiled Fowl, Veal, &c. or in the room of Gravy ; lowering

it with hot Water, and thicken it with a Piece of Butter rolled in Flour.

To make LEMON SAUCE for boiled Fowls.

TAKE a Lemon, pare off the Rind, and cut it into Slices, taking all the Kernels out, bruise the Liver with two or three Spoonfuls of good Gravy; then melt some Butter, mix it all together, give them a boil, and cut in a little Lemon-peel very small.

LOBSTER-SAUCE.

TAKE a Lobster, bruise the Body, and cut the Flesh into little Pieces, stew it all together in good Beef Gravy and melted Butter; the Gravy some think takes from the Sweetness of the Lobster, and therefore they omit it in the Sauce.

To make SHRIMP-SAUCE.

TAKE a Pint of Beef Gravy, and half a Pint of Shrimps, thicken it with a good Piece of Butter rolled in Flour; let the Gravy be well seasoned, and let it boil.

To pickle SALMON.

CUT your Pieces according to the Size of your Fish; then take two Quarts of good Vinegar, black Pepper, and Jamaica Pepper, half an Ounce each; Cloves and Mace a quarter

ter of an Ounce of each, and a Pound of Salt; bruise the Spice pretty large, and put all these to a small Quantity of Water; as soon as it boils put in your Fish, and boil it well; take the Fish from the Pickle, and let it stand to cool, and then put your Fish into the Barrel you keep it in, strewing some Spice between the Pieces: When the Pickle is cold, scum off the Fat, pour it on your Fish, and cover it very close.

To boil SALOP.

PUT a large Tea-spoonful of Salop powdered into a Pint of boiling Water, keep stirring it till it jellies of a proper Thickness; add a little White-wine, Sugar, and Lemon, if you chuse it.

To pickle SAMPHIRE.

AFTER you have pickled it lay it in Water and Salt twenty-four Hours; then boil the Water and Salt on a quick Fire, and instantly pour it on the Samphire. After it has stood twenty-four Hours, make it just boil again on a quick Fire, and let it stand till cold: When this is done lay the Samphire in a Pot, let the Pickle settle, and cover it with the Clear of it; let it be put in a cool dry Place, and if the Pickle mothers, boil it once a Month, and, when cold, put the Samphire to it. If your Brine be strong, you may thus keep it all the Year. Just before you use it throw it into Vinegar.

To make FLOUR of MUSTARD.

THOSE who live in the Country, or go to Sea, have frequent Occasion to use Mustard, when there is no Opportunity of getting it without extraordinary Trouble. To obviate this Difficulty, the Invention of grinding Mustard-seed in a Mill, and thereby reducing of it to Flour, to be made fit for the Table in an Instant, has been very well received.

When the Seed is dry and sweet, grind it in a Mill, such as a Coffee-mill; but the Mill must be fresh, and free from any Flavour or Taint; it should not indeed be used for any thing else. When you have ground a sufficient Quantity, pass it through a pretty open Sieve, and the next Day put it into Phials with open Mouths, pressing it down close; stop them well, and keep it for use.

SALAMONGUNDY.

TAKE some Veal or Fowls, a pickled Herring boned, a Cucumber, two or three Apples, an Onion peeled, some pickled red Cabbage, cold Pork, Duck, or Pigeons, boiled Parsley, Sellery, the Yolks of hard Eggs, and the Whites of the same; let all these be chopt small, and each Ingredient separately be laid on Saucers, or in Heaps on a Dish; garnish them with any sorts of Pickles and sliced Lemon.

Another

Another Way of making SALAMONGUNDY.

TAKE two or three Roman Cabbage Lettuces, and when you have washed them clean, swing them pretty dry in a Cloth; then, beginning at the open end, cut them crossways as fine as a good big Thread, and lay the Lettuces so cut, about an Inch thick all over the Bottom of a Dish. When you have thus garnished your Dish, take a couple of cold roasted Pullets, or Chickens, and cut the Flesh off the Breast and Wings into Slices, about three Inches long, a quarter of an Inch broad, and as thin as a Shilling; lay them upon the Lettuce round, one end to the Middle of the Dish, and the other towards the Brim; then having boned and cut six Anchovies each into eight Pieces, lay them between each Slice of the Fowls, then cut the lean Meat off the Legs into Dice, and cut a Lemon into small Dice; then mince the Yolks of four Eggs, three or four Anchovies, and a little Parsley, and make a round Heap of these in your Dish, piling it up in the Form of a Sugar-loaf, and garnish it with Onions, as big as the Yolks of Eggs, boiled in a good deal of Water very tender and white. Put the largest of the Onions in the Middle on the Top of the Salamongundy, and lay the rest all round the Brim of the Dish, as thick as you can lay them; then beat some Salad-oil up with Vinegar, Salt, and Pepper, and pour over it all. Garnish with Grapes just scald-
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ed, or French-beans blanched, or Station-Flowers, and serve it up.

ARTICHOKE-PYE.

SLICE the Bottoms of six or eight Artichokes that have been boiled; season them with Spice, and lay upon them the Marrow of three Bones; upon these lay some Dates, Yolks of hard Eggs, Citron and Mace; then cover these with Butter; bake, and pour in hot Wine and Sugar.

To make SACK-POSSET.

TAKE a Pint of Milk, and mix in it two Spoonfuls of Flour of Oatmeal, and one of Sugar; put in a Blade of Mace, and let it boil till the Rawness of the Oatmeal is gone off; in the mean time have in Readiness three Spoonfuls of Sack, three of Ale, and two of Sugar; set them over the Fire till scalding hot; then put them to Milk, give one Stir, and let it stand on the Fire a Minute or two, and pour it in your Bason; cover your Bason with a Pye-plate, and let it stand a little to settle.

An EEL-PYE.

GUT and wash your Eels very well, cut them in Pieces, and season them with Pepper, Salt, and a little beaten Mace. Fill your Dish with Eels, and put as much Water as
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the Dish will well hold ; put on your Cover, and bake them.

To keep ANCHOVIES good for a long time.

AS People in the Country have not always the Conveniency of a Market near them, and the Anchovy is often required for Fish Sauce, every Family should keep a Quantity by them. They should be large, and fresh brought over, when we buy them, and feel firm to the Finger ; neither should they have their Heads on, for they are then more apt to turn rancid and stink : They should be put up in small Quantities, the frequent Opening the Pot making them subject to change. To prevent this, as the Liquor falls or shrinks, add Vinegar to them, which will continue them firm, and free from rotting two Years.

RASPBERRY-CREAM.

SET a Quart of Cream on the Fire till it just boils ; then take it off, and strain some Juice of Raspberries into it to your Palate, when it is almost cold, and afterwards stir it a good while, and sweeten it ; it is to be eat cold.

Mulberries, Currants, Plums, Apricots, Peaches, or Cherries, stewed in a Pot or Kettle of Water till they will yield Juice, may be used the same way.

RASP-

RASPBERRY-JAMM.

TAKE a Pint of Currant Jelly, and a Quart of Raspberries, bruise them well together, set them over a slow Fire, keeping them stirring all the time till it boils; let it boil five or six Minutes, pour it into your Gallipots; paper as you do the Currant Jelly, and keep it for Use. They will keep so two or three Years, and have the full Flavour of the Raspberry.

LAMB-STONE *and* SWEETBREAD-PYE.

BOIL, blanch and slice them; season them with savoury Seasoning, and put in sliced Artichoke-bottoms; lay on Butter, and close the Pye.

A SWAN-PYE.

SKIN and bone the Swan, lard it with Bacon, and season it with savoury Spice, and a few Bay-leaves powdered; lay on Butter, and close the Pye.

MINCE-PYES.

TO three Pounds of Sewet, shred fine and chopped small, put two Pounds of Raisins stoned and chopped, two Pounds of Currants, half a Hundred of fine Pippins, pared, cored, and chopped small, half a Pound of
good

good Sugar finely powdered, a quarter of an Ounce of Mace, a quarter of an Ounce of Cloves, two large Nutmegs, all beat fine; put all into a great Pan, mix it well together with half a Pint of Sack; put it down close in a Stone-pot, and it will keep good for Months. When you make it into Pyes, lay a very thin Crust all over the Dish, and fill it with the Meat; throw in at Discretion Orange-peel and Citron cut thin, and squeeze in half the Juice of a Lemon. If you chuse Meat in your Pyes, parboil a Neat's-tongue, peel it, and chop the Meat as fine as possible, and mix with the rest; or two Pounds of the Inside of a Surloin of Beef.

**To roast a SHOULDER of MUTTON like
VENISON.**

TAKE a Shoulder of Mutton, and skin it; then lay it in the fresh Blood of a Sheep, well stirred with a little Salt, as it is bleeding, for six or eight Hours. When you have done this, wash it in Water and Salt, and then with Vinegar; roast it, and baste it well with Water and Salt till it is near enough, and then give it a little sprinkling of Salt and Raspings of Bread, with some Flour well mixt.

The Sauce for this is the same as for a Haunch of Venison.

A SHREWSBURY-PYE.

TAKE a Couple of Rabbits, cut them in Pieces, season them well with Pepper and Salt; then take some fat Pork, and season it in like manner; then take the Rabbits Livers par-boiled, some Butter, Eggs, Pepper, Salt, a little Sweet-marjoram, and a little Nutmeg; make these into Balls, and lay them in your Pye amongst the Meat, with Artichoke-bottoms boiled tender, and cut in Dice; close your Pye, and put in as much Water as you think proper, with a little White-wine.

A FRICASSY of RABBITS, *white.*

PUT your Rabbits (cut in Pieces) in a Stew-pan, with Butter, Pepper, Salt, Nutmeg, Thyme, Sweet-marjoram, and Lemon-peel grated, a little of each, with half a Pint of Veal Broth; and let the Stew-pan be close covered, and stew them gently till tender, with an Onion; strain off the Liquor, and beat two Yolks of Eggs, with some Cream, and mix with it some of the Broth by Degrees, keeping them stirring, to prevent their curdling; toss them up thick, adding Mushrooms, garnish with sliced Lemon and red Beet-roots.

A FRICASSY of RABBITS, brown.

CUT your Rabbits in Pieces, and put them in a Frying-pan, with some Butter, an Onion, and some Salt; let them stew in it till it is enough, then beat up the Yolks of two or three Eggs, a little White-wine, a little Parsley shred, some Nutmeg grated, and mix it by Degrees with the Liquor in your Pan, and shake it till it is thick; garnish the Dish with sliced Lemon.

To pickle Pods of RADDISHES.

TAKE the youngest Pods, put them in Water and Salt twenty-four Hours; then make a Pickle for them of Vinegar, Cloves, Mace, and whole Pepper; boil this, and drain the Pods from the Salt and Water, and pour the Liquor on them, boiling hot.

RASPBERRY-CAKES.

INfuse your Raspberries, and let the Liquor run from them; then put to the Pulp of the Raspberries as much or more Currant-liquor as ran out of the Raspberries; add the Weight in Sugar, and boil it to a Candy.

As the Seeds of the Raspberry are not to be mixed, it is best to strain them through a Sieve. Quinces and Apricot clear Cakes are made the same way, only they are scalded till tender, and not by Infusion.

CAUDLE *for PYES.*

HALF a Pint of White-wine, a quarter of a Pint of Verjuice, some Sugar, Nutmeg, the Yolks of four Eggs beaten; stir this over the Fire till it thickens, and pour it into your Pye.

To preserve GINGER, and reduce the common Ginger for that Purpose.

TAKE the large Roots of Ginger, and pour scalding Water upon them; and when that is cool, pour on some more scalding Water; and so repeat the same till the seventh or eighth time, or till you find the Ginger soft, and very much swelled; then warm some White-wine, and put it in that for a few Hours, stirring it frequently while it is in any of the Liquors. Boil the last Liquor with fine Sugar to a Syrup; then put in your Ginger, and boil it for some time; set it by till the next Day, and repeat the boiling of the Ginger, adding every now and then a little White-wine, till the Ginger begins to look a little clear, and when it is cold, put it into Glasses, or glazed Jars, stopping it close.

MARMALADE *of QUINCES.*

TAKE Quince-liquor, and to every Pint put a Pound of fine Sugar; then pare your Quinces, slice them, and put in as many as the
Liquor

Liquor will cover; boil them gently to a Jelly, when they will turn red, keeping the Skillet close covered.

N. B. Quince-liquor is made by boiling the Parings and Cores, and three or four Quinces cut to Pieces, in a sufficient Quantity of Water, for two or three Hours, on a gentle Fire, and afterwards strained off.

QUAIL-PYE.

TAKE twelve Quails, lard six, force the other six; then sheet a Dish with Puff-paste, and lay them in, and between every one some Force-meat and a hard Egg, fresh Mushrooms, and diced Sweetbreads, and cover the Breast with Bacon; then lid it, and when baked, put in some good Gravy.

EGG-PYE.

CHOP the Yolks of twenty hard Eggs, with double the Quantity of Beef-sewet, and six Apples sliced; add a Pound and a half of Currants, half a Pound of Sugar, some Salt, Mace, and Nutmeg, half a Pint of Sack, the Juice of a Lemon, candied Orange and Citron cut in Pieces, with Bits of Marrow on the Top; bake it in a gentle Oven, and serve it hot.

A CHICKEN-PYE.

MAKE a Puff-paste Crust, take two or three young Chickens, cut them to Pieces, season them with Pepper, Salt, Nutmeg, and a little beaten Mace ; and, if you chuse it, add forced-meat-balls, &c.

MARMALADE of ORANGES and LEMONS.

IT is necessary to boil the Rinds of each in several Waters, till the Bitterness is lost, and till they are reduced to such a Tenderness as you like ; then beat them in a Marble Mortar, with as much of the Pulp of Golden-pippins, or Golden-rennets as you think proper. Then take their Weight of Sugar well powdered, and a Pint of Water to every Pound of Sugar ; boil your Sugar and Water, and when you have made a Syrup, put in your Pulp, and boil them all together till they are clear. Then put the Juice of Oranges and Lemons, so much as will give you the Taste you desire ; then boil it over again till it jellies, and put it into Glasses. Keep this in a dry Place.

An OLIO-PYE.

TAKE thin Collops from a Leg of Veal, sufficient to fill your Pye ; hack them with the Back of a Knife, and season them with Pepper, Salt, Cloves, and Mace ; wash over your Collops with a Bunch of Feathers dipped

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in

in Eggs, and have in readines a good Handful of Thyme, Parsley, and Spinage chopped, the Yolks of eight hard Eggs minced, a few Oysters parboiled and chopped, and some Beef-sewet shred very fine. Mix these together, and strew them over your Collops, roll the Collops up very close, and lay them in your Pye, strewing the Seasoning that is left over them; put Butter on the Top, and close up your Pye; put in Gravy (with Anchovy dissolved in it) very hot, and you may add Artichoke-bottoms and Chestnuts, or what else is in Season, as you chuse.

A POLOE.

TAKE a Pint of Rice, boil it in as much Water as will cover it; when your Rice is half boiled, put in your Fowl, with a small Onion, a Blade or two of Mace, some whole Pepper, and some Salt; when it is enough, put the Fowl in a deep Dish, and pour the Rice, &c. over it.

Another Way to make a POLOE.

TAKE two large Fowls, and about two Pounds of Bacon skinned and pared well; put them into a Pot with a Pound of Rice, and two Gallons of Water; let it boil three quarters of an Hour, take up the Fowls and Bacon, and drain all the Water from the Rice; set it over a very slow Fire till the Rice is dry, then lay the Rice in your Dish, and the Fowls and Bacon on the Top. Garnish the Dish with hard Eggs

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To preserve PLUMS, or APRICOTS.

TAKE the large Plums or Apricots grown to their full Bigness, before they begin to ripen; let them be carefully gathered with the Stalks, put them into cold Spring-water over a Fire, and let them boil very gently; when they will peel, take off the Skins; then put the Plums into other cold Water, and let them stand over a very gentle Fire till they are soft; put two Pounds of double-refined Sugar to every Pound of Plums, and make the Sugar with some of the Water into a thick Syrup before the Plums are put in; the Stones of the Plums are not to be grown so hard, but that you may thrust a Pin through them.

To make a HERRING-PYE.

SCALE, gut, and wash them very clean; cut off the Heads, Fins and Tails; season your Herrings with beaten Mace, Pepper, and Salt; put a little Butter in the Bottom of your Dish, than a Row of Herrings; cover them with Slices of Apples, and then Onions sliced, lay a little Butter on the Top, put in a little Water, lay on the Lid, and bake it.

To make SYRUP of MULBERRIES.

PRESS out the Juice from the Mulberries with your Hands, and pass it through a Sieve; and when it has stood to settle, pour off the

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Clear,

Clear, and put to it its Weight of fine Sugar ; put this into a Gallipot, and set that Pot into a Kettle of hot Water, which should be kept simmering near two Hours ; stir the Syrup every now and then with a Silver Spoon, and take off what Scum may rise at times upon it ; when it is enough, let it stand till it is quite cold, and then put it into clear dry Bottles with large Mouths, and stop them close. Keep this in a dry Place.

It is to be remarked, that besides this Syrup being very cooling, its Use is to colour stewed Apples, or Puddings, or any sweet Preparation made with Flour or Fruit ; for in itself it carries no Flavour that will be predominant over that of other Fruit.

SYRUP of RASPBERRIES, CURRANTS,
or other Fruits.

THESE Syrups are made like the former, by pressing out the Juice with the Hands, because if the Seeds are broken, they would have an ill Taste. Treat these in the making, just in the same way as the former, and use them in the same manner, to colour any sweet Preparation ; but remember, where you put any of the Raspberry Syrup, the Flavour of the Raspberry will prevail.

An ordinary CAKE to eat with BUTTER.

TAKE two Pounds of Flour, and rub into it half a Pound of Butter; then put to it some Spice, a little Salt, a quarter and a half of Sugar, and half a Pound of Raisins stoned, and half a Pound of Currants; make these into a Cake, with half a Pint of Ale-Yeast, and four Eggs, and as much warm Milk as you see convenient; mix it well together; an Hour and a half will bake it. This Cake is good to eat with Butter for Breakfasts.

A rich PLUM-CAKE.

TAKE seven Pounds of fine Flour, and two Pounds and a half of Butter; put the Butter into the Flour; seven Pounds of Currants, and two large Nutmegs, with half an Ounce of Mace, and a Quarter of an Ounce of Cloves, all finely beat and grated; one Pound of Sugar, sixteen Eggs, leaving out four Whites; put in a full Pint of Ale-Yeast; warm as much Cream as you think will wet it, and pour Sack to your Cream, let it be about as thick as Batter; beat also one Pound of Almonds, with Sack and Orange-flower-water; but don't let them be fine, but grossly beat; put in a Pound of candied Orange, Lemon, and Citron-peel, or more if you desire it very rich. Mix all, and put it into your Hoop, with a Paste under it, to save the Bottom.

A PLUM-CAKE.

TAKE three Pounds of Flour, rub into it a Pound of Butter, and three Eggs, Yolks and White; then take three Gills of Cream, and make it pretty warm, having in your Flour seven Spoonfuls of Yeast; mix these well together, and beat it well with your Hand; then set it before the Fire to rise, and when your Oven is hot, add to it two Pounds of Currants a Pound of Sugar, and half a Gill of Brandy; mix these together, and so put it in your Hoop, and what Sweetmeats you will, and season it with Mace or Nutmeg. An Hour and a half will bake it.

A PIGEON-PYE.

SEASON your Pigeons with Pepper and Salt, and put a good Piece of fine fresh Butter with Pepper and Salt in their Bellies; lay them in your Dish, with Gizzards, Pinions and Hearts between: Put as much Water as will almost fill the Dish.

To make a RASPBERRY-PUDDING.

TAKE a Pint of Cream, and grate into it four Penny Naples Biscuits; take the Yolks of eight hard Eggs chopped small; then beat four Eggs, and put in two Spoonfuls of Flour, and as much Powder of double-refined Sugar; then put in as much Syrup of Raspberries

berries as you think proper to give it Flavour and a Colour. If you find that your Composition is not thick enough, you may grate in more Naples Bisket. Mix all this well together, and make a fine Crust, lay it round the Dish, and bake it in a gentle Oven.

To Ice a GREAT CAKE.

TAKE the Whites of twenty-four Eggs, and a Pound of double-refined Sugar, beat and sifted fine; mix both together in a deep Earthen Pan, and with a Wisk wisk it well for two or three Hours together till it looks white and thick; then with a thin broad Board, or Bunch of Feathers, spread it all over the Top and Sides of the Cake; set it at a proper Distance before a good clear Fire, and keep turning it continually for fear of its changing Colour; but a cool Oven is best, and an Hour will harden it.

To make RASPBERRY BAKED CAKES.

TAKE Potatoes and boil them, and when they are peeled, beat them in a Marble Mortar, with half the Quantity of fine Sugar powdered; then put in some of your Raspberry Syrup, till it is coloured with it, and make up your Cakes in fine Sugar powdered. Make these Cakes thin, and dry them, or bake them in a gentle Oven.

Of ORTOLANS. From Mr. Renaud.

THE Ortolan is a Bird brought from *France*, and is fed in large Cages with Canary-Seeds till they become a Lump of Fat; and when they are fully fatted, they must be killed, or else they will feed upon their own Flesh. When you kill them, take them by the Beak, and holding it close between your Finger and Thumb, the Bird will be stifled in about a Minute. Roast them quick, with the Heads on (without drawing) setting small Toasts under them to drip upon. Serve them with strong Gravy, and as much White-wine hot, and garnish with Slices of Lemon, and Raspings of Bread, sifted and toasted before the Fire.

You may lard them, if you think proper, and put a Vine-leaf betwixt them: when they are spitted, some Crumbs of Bread may be used as for Larks: The best way is to spit them sideways.

A GOOSE-PYE.

TAKE half a Peck of Flour, and raise your Crust high enough to hold a large Goose; first have a pickled dried Tongue, boiled tender enough to peel, cut off the Root; bone a Goose, and a large Fowl; take half a quarter of an Ounce of Mace beat fine, a large Tea-spoonful of beaten Pepper, three Tea-spoonfuls of Salt; Mix all together, season your Fowl and Goose with it; then lay the Fowl in
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the Body of the Goose, and the Tongue in the Body of the Fowl. Put half a Pound of Butter on the Top, and lay on the Lid. This Pye will keep a great while.

To stew PRAWNS, SHRIMPS, or
CRAYFISH.

PICK out the Tails and lay them by, give the Bodies a Bruise, and put them into a Pint of Water, with a Blade of Mace, and a Spoonful of Vinegar; let them stew a quarter of an Hour, and then strain them; wash out the Sauce-pan, put into it again the strained Liquor with the Tails; grate a small Nutmeg in, add a little Salt, and a quarter of a Pound of Butter rolled in Flour; shake it all together, and pour your Fish and Sauce upon thin Toasts.

To make a GIBLET-PYE.

STEW two Pair of GIBLETS, except the Liver, in two Quarts of Water, with some whole Pepper, Mace, and a large Onion; lay in your GIBLETS, with the Liver, and the Liquor they were stewed in strained off; season it with Salt and Pepper, and bake it an Hour and a half.

To make PASTE of DRIPPING.

TAKE a Pound and a half of Beef-dripping, boil it in Water, and strain it, let it stand to be cold, and take off the hard Fat; scrape it,
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and work it well up into three Pounds of Flour, with cold Water.

STEWED OYSTERS.

PLUMP them in their own Liquor, then strain them off, and wash them clean in clear Water; then set on a little of their own Liquor, Water, and White-wine, a little whole Pepper, and a Blade of Mace. After it has boiled a little, put in your Oysters, and let them boil up; thicken them with the Yolk of an Egg, a Piece of Butter rolled in Flour, and serve them up on Sippets.

A baked BREAD-PUDDING.

TAKE the Crumb of a Penny Loaf, as much Flour, the Yolks of four Eggs, and two Whites, a Tea-spoonful of Ginger, half a Pound of Raisins stoned, half a Pound of Currants, a little Salt. Mix first the Bread and Flour, Ginger, Salt, and Sugar to your Palate, then the Eggs, and as much Milk as will make it like a good Batter, then the Fruit; butter the Dish, pour it in, and bake it.

A cheap RICE-PUDDING.

PUT half a Pound of Rice to three Quarts of Milk, and half a Pound of Sugar; grate in some Nutmeg, and break in half a Pound of fresh Butter; butter a Dish, pour it in, and bake it.

A RICE-PUDDING.

TAKE a quarter of a Pound of Rice, a Quart of Milk, a Stick of Cinnamon, boil it, and stir it often to keep it from sticking to the Sauce-pan. When it is boiled tender, pour it into a Pan, and stir in a quarter of a Pound of fresh Butter and Sugar to your Palate; grate half a Nutmeg when it is cold, add eight Eggs (half the Whites) beat all together, butter a Dish, and pour it in and bake it.

A ground RICE-PUDDING.

TAKE six Ounces of the Flour of Rice, put it into a Quart of Milk, and let it boil till it is pretty thick, stirring it all the while; then pour it into a Pan, stir in half a Pound of fresh Butter, and a quarter of a Pound of Sugar; when it is cold, grate in a Nutmeg, beat six Eggs with a Spoonful or two of Sack; beat and stir all well together, lay a Puff-paste round your Dish, pour it in and bake it.

*To make SUGAR COMFITS of any Sort.
From Mrs. Shepherd, of Norwich.*

THE Seeds which we generally make Comfits of, are Carraways, Coriander, and Anise-seeds; these, when they are covered with Sugar, are called Comfits (*Confects*.)

The Instruments to be employed for this Use are, first, a deep-bottomed Bason of Bell-Metal,

Metal, or Brass, well tinned, to be hung over some hot Coals.

Secondly, You must have a broad Pan to put hot Coals in.

Thirdly, Provide a Brass Ladle to pour the Sugar upon the Seeds.

Fourthly, You must have a Brass Slice to scrape off the Sugar that may chance to hang upon the Side of the hanging Bason.

Then take care that your Seeds are dry, or dry them well in your hanging Pan.

To every quarter of a Pound of Seeds use two Pounds of fine Sugar beaten, unless to Anise-seeds, to which use two Pounds of Sugar to half a Pound of Seeds.

To begin the Work, put three Pounds of fine Sugar into the Bason with one Pint of Water, to be stirred well together till the Sugar is wet; and boil it gently, till the Sugar will rope from the Ladle like Turpentine, and it is enough. Keep this however warm upon Embers, that it may run freely in a ropy way from the Ladle upon the Seeds.

When this is ready, move the Seeds briskly in the Bason, and fling on them half a Ladleful at a time of the hot Sugar, keeping the Seeds moving for some time, which will make them take the Sugar the better; and be sure to dry them well after every covering, by moving the Bason, and stirring the Comfits: You will know when they are coated enough with Sugar, by their becoming as large as you would have them. There is no certain Rule, but our own Fancies, for the Size of them. *Note,* Till they

they are as you would have them, cast on more melted Sugar, as at first, and keep them stirring and shaking in the Pan, drying them well after every Coat of Sugar.

If you would have ragged or rough Comfits, make your Sugar so liquid, that it will run from the Ladle, and let it fall upon the Seeds about a Foot and a half high. Let it be very hot, for the hotter it is, the rougher will be your Comfits; and for all that, the Comfits will not take so much Sugar as one may imagine from their Appearance. Put on at each time only one Ladleful, and, in ten times repeating it, your Comfits will be perfectly well coated.

For plain Comfits, let not your melted Sugar be too hot at first, nor too thick; neither pour it on the Seeds too high; but the last two or three Coverings may be thicker and hotter.

As for Coriander-seeds, which are large, three Pounds of Sugar will only cover a quarter of a Pound of them.

While you are at work, you should keep your melted Sugar in good Temper, that it may not gather into Lumps, or burn to the Bottom of the Pan; and to prevent it growing too thick at any time, put to it a Spoonful or two of Water, gently stirring it now and then with your Ladle, keeping your Fire very clear under your Pan. When your Comfits are made, put them upon Papers in Dishes, and set them before the Fire, or in a declining Oven, which will make them look of a Snow white; when they are cool, put them in Boxes, or in crystal Bottles.

*To make COMFITS of various Colours.
From the same.*

IF you would have your Comfits of a red Colour, infuse some red Saunders in the Water till it is deep coloured enough ; or else take some Cochineel, and infuse it till the Liquor is red enough ; or put some Syrup of Mulberries with Water to the Sugar.

If of a yellow Colour, use Saffron in Water, which you are to mix with the Sugar.

If green, take the Juice of Spinage, and boil it with the Sugar.

ASPARAGUS forced in FRENCH ROLLS.

TAKE the Crumb out of three French-Rolls, by first cutting a Piece of the Top-crust off ; but be careful that the Crust fits again the same Place. Fry the Rolls brown in fresh Butter ; then take a Pint of Cream, the Yolks of six Eggs beat fine, a little Salt and Nutmeg, stir them well together over a slow Fire till it begins to be thick. Have ready a hundred of small Grasse boiled, then save Tops enough to stick the Rolls with, the rest cut small and put into the Cream ; fill the Loaves with them. Before you fry the Rolls, make Holes thick in the Top-crust to stick the Grasse in ; then lay on the Piece of Crust, and stick the Grasse in, that it may look as if it was growing. It makes a pretty Side-dish at a second Course.

OYSTER-

OYSTER-LOAVES.

FRY the French-Rolls as above, take half a Pint of Oysters, stew them in their own Liquor; then take out the Oysters with a Fork, strain the Liquor, and put them into a Sauce-pan again, with a Glass of Whitewine, a little beaten Mace, a little grated Nutmeg, a quarter of a Pound of Butter rolled in Flour; shake them well together, and put them into the Rolls.

To pickle ONIONS.

TAKE your small Onions, lay them in Salt and Water a Day; shift them in that time once, then dry them in a Cloth, and take some Whitewine-vinegar, Cloves, Mace, and a little Pepper; boil this Pickle, and pour over them; and, when it is cold, keep them covered close.

ORANGE-CHIPS.

PARE your Oranges very thin, leaving as little White on the Peel as possible; throw the Rinds into fair Water as you pare them off; then boil them therein very fast till they are tender, still filling up the Pan with boiling Water as it wastes away; then make a thin Syrup with Part of the Water they were boiled in, and put the Rinds therein, and just let them boil; then take them off, and let them lie in the Syrup three or four Days; then boil them again, till you find

find the Syrup begins to draw between your Fingers ; then take them off from the Fire, and let them drain between a Cullender ; take out but a few at a time, because if they cool too fast, it will be difficult to get the Syrup from them, which must be done by passing every Piece of Peel through your Fingers, and laying them singly on a Sieve, with the Rind uppermost ; the Sieves may be set in a Stove, or before the Fire ; but in Summer the Sun is hot enough to dry them : Three Pounds of Sugar will make Syrup to do the Peels of twenty-five Oranges.

A RAGOU of OYSTERS.

OPEN twenty large Oysters, take them out of their Liquor, and dip the Oysters in a Batter made thus : Take two Eggs, beat them well, a little Lemon-peel grated, a little Nutmeg grated, a Blade of Mace pounded fine, a little Parsley chopped fine ; beat all together with a little Flour, have ready some Butter or Dripping in a Stew-pan ; when it boils, dip in your Oysters one by one into the Batter, and fry them of a fine brown ; then with an Egg-slice take them out, and lay them in a Dish before the Fire. Pour the Fat out of the Pan, and shake a little Flour over the Bottom of the Pan, then rub a little Piece of Butter, as big as a small Walnut, all over with your Knife, whilst it is over the Fire ; then pour in three Spoonfuls of the Oyster-liquor strained, one Spoonful

Spoonful of White-wine, and a quarter of a Pint of Gravy; grate a little Nutmeg, stir all together, throw in the Oysters, give the Pan a tofs round, and when the Sauce is of a good Thickness, pour all into the Dish, and garnish with Rasplings.

*To preserve ORANGE and LEMON-PEELS
in Jelly.*

CUT some of the fairest Oranges and Lemons in Halves; then scoop out all the Pulp and Inside, and boil them in several Waters till they are so tender, that you may pass a Straw through them; then wash them in cold Water.

Boil then the following Preparation, *viz.* The Quantity of a Quart of Water to every Pound of Peel; and in it some thin Slices of Golden-pippins, or Golden-rennets, till the Water becomes slippery. Then to this Water add as much Sugar as will boil it to a strong Syrup; then put in your Peels, and scald them, and set them by till the Day following, and boil them again till the Syrup will jelly. Then put your Peels into your Glasses, and put into your Syrup the Juice of three large Oranges and one Lemon strained, and boil it till it will make a stiff Jelly, and pour it upon your Peels. When this is quite cold, put Papers over the Glasses, and keep them in a dry Place.

You may also pare the Rinds in Rings or Slices, and boil them as before; and in every respect

respect treat them as you are directed to preserve the Halves of Oranges.

ONION SAUCE.

TAKE the largest Onions, cut off the Strings and the Tops, without peeling off any of the Skins ; put them into Salt and Water, and let them lie an Hour ; wash them out, and put them into a Kettle with a good Quantity of Water, and boil them till they are tender. Then take them off, and take away as many Skins as you think fit till you come to the white Part ; then bruise them, and toss them up with either Butter or Cream.

You may, if you please, bruise them, and pass them through a Cullender, and then put Cream to them.

To dress PIGS PETTY-TOES.

PUT your Petty-toes into a Sauce-pan with half a Pint of Beef-gravy, a Blade of Mace, a little whole Pepper, and an Onion ; let them boil five Minutes, take out the Liver, Lights, and Heart, mince them, grate a little Nutmeg over them, and shake a little Flour on them ; let the Feet do till they are tender, then take them out, and strain the Liquor ; put all together with a little Salt, and a Piece of Butter as big as a Walnut ; shake the Sauce-pan often, let it simmer five or six Minutes ; then cut some toasted Sippets, and lay round the dish,
lay

lay the Mincemeat and Sauce in the Middle, and lay the Petty-toes split round it. You may add the Juice of half a Lemon, or a very little Vinegar.

A MILLET-PUDDING.

TAKE half a Pound of Millet, two Quarts of Milk; boil it over-night, and in the Morning put to it six Ounces of Sugar, six Ounces of Butter melted, seven Eggs, and grated Nutmeg; stir it all together, put a thin Paste at the Bottom of the Dish, and bake it three-quarters of an Hour.

ROAST-PIKE.

TAKE a large Pike, draw and wash it clean, make a Seasoning of four Anchovies, a Pint of Oysters, or Shrimps, Nutmegs, Cloves, and Mace, a little Parsley, and an Onion; shred and grate all these very small, and mix it up with half a Pound of Butter; fill the Belly of the Fish with this Seasoning, and strew some on the Outside; tie it to the Spit with flat large Skewers and a broad Tape, and baste it with Butter. Let your Sauce be Wine, Oyster-liquor, Anchovy, Spice, Butter, and Vinegar, which is always to be the last Ingredient; when you stir in your Butter, take care you stir in no more Flour than will make it mix well, because the Seasoning thickens it.

PIGEONS *in* JELLY.

TAKE a Knuckle of Veal, and a good Piece of Ising-glass, and make a strong Jelly; season it with Mace, white Pepper, Salt, Bay-leaves, Lemon-peel; then truss your Pigeons as for boiling, and boil them in the Jelly; when they are cold, put them in the Dish you are to serve them in; then add the Juice of a Lemon to your Jelly, and clarify it with the Whites of Eggs, and run it through a Jelly-bag into a Pan, and keep it till it is cold: With a Spoon lay it in Heaps, on and between your Pigeons. Garnish with sliced Lemon and Bay-leaves.

To preserve ORANGE-FLOWERS *in* Jelly.

GATHER your Orange-flowers in the Morning early, when they are just open, and take the Leaves of them. Boil these gently in two or three Waters, passing them every time through a Sieve; shift the Waters often, to take out the too great Bitterness; but do not boil them too soft, nor to lose their Whiteness. When this is done, make a strong jellied Syrup with Water and fine Sugar, and add some Juice of Lemon or Orange to it; then pour it on the Leaves of the Orange-flowers; and when it is cold, cover your Glasses with Paper. You may thicken your Syrup with the Pulp of Pip-pins.

LEMON-

LEMON-CAKES. *From Mrs. Shepherd,
of Norwich.*

TAKE out the Pulp of Lemons, as little bruised as possible; then boil some Sugar to a candied Height, and put to it the Pulp and Juice, and stir it quickly; then put it into a Stove, or into a hot Sand. When you observe that it begins to candy on one Side, then turn them out of the Glasses with a wet Knife on the other side, and let that candy too in the same manner: When all is done, put them in a Box between Papers, and keep them in a dry Place.

A BATTER-PUDDING.

TAKE a Pint of Milk, six Eggs, four Spoonfuls of Flour; put in half a Nutmeg grated, and a little Salt: You must take care your Pudding is not thick, and flour your Cloth well. Three-quarters of an Hour will boil it.

To pickle OYSTERS.

TAKE a Peck of very large Oysters, when carefully opened without cutting; wash them three or four times in their own Liquor; strain the Liquor, and put that into a Skillet; when it boils, put in your Oysters, with half an Ounce of white Pepper, and five or six Blades of Mace; let them boil till they begin

gin to shrivel up; then take them out of the Liquor, and cover them close, while the Spice and Liquor boil a quarter of an Hour longer; then pour it on the Oysters, and always keep them as much from the Air as you can, to keep their Colour.

ORANGE-CREAM.

GRATE the Peels of four Oranges into a Pint of Water, and squeeze the Juice into the Water; add the Yolks of four Eggs beaten, sweeten it well with fine Sugar; press all hard through a strong Strainer, set it on the Fire, and stir it carefully all one way, till it is as thick as Cream, then pour it into your Glasses.

PIGEONS *boiled.*

BOIL your Pigeons in Milk and Water a quarter of an Hour, and pour over them the following Sauce: Take the Livers parboiled and bruised fine, with as much Parsley boiled and chopped; melt some Butter, mix it with the Liver and Parsley, and pour it over the Pigeons.

PEASE-SOUP.

TAKE four Pounds of lean Beef, three Pints of Pease, and two Gallons of Water; let it boil gently till the Meat is all to Rags; then strain it from the Husks and Meat, and add an Onion stuck with Cloves, a Race of
Ginger

Ginger bruised, a little Thyme, Parsley, and Pepper ; let it boil thus near half an Hour ; stir in a Piece of Butter, and fry some forced-meatballs, if you approve of them, Bacon, and French Bread cut in Dice, with Spinage boiled green, to put to it in the Dish.

PARIS-PYES.

TAKE a Capon, and parboil it a little ; bone and skin it, then shred it extremely fine ; shred also as small one Pound of Beef-sewet ; beat a Pound of blanched Almonds, with so much Sack and Orange-flower-water as will keep them from boiling ; season all with Nutmeg, Cloves, and Mace, a little Salt, and twice as much fine Sugar as there is Spice and Salt ; mix all very well together, and make them into little puff-paste Patties, to bake or fry. Before you close them, you must lay candied Orange, Lemon, and Citron-peel in thin Slices, with Bits of Marrow, and the Kernels of Pistachio-nuts.

Note, That a large Chicken does as well as a Capon, and is an exact Quantity for half the Sewet and Almond.

A FRENCH-BARLEY-PUDDING.

TO a Quart of Cream put six Eggs, half the Whites, sweeten to your Palate, a little Orange-flower or Rose-water, and a Pound of melted Butter ; then put in six Handfuls of French-Barley, that has been boiled tender in Milk ;

Milk; butter a Dish, and put it in. It will take as long baking as a Venison-pasty.

A BREAD-AND-BUTTER PUDDING.

CUT a Penny-loaf into thin Slices of Bread and Butter, as you do for Tea; butter your Dish, lay the Slices all over it, then strew a few Currants; clean washed and picked, and then a Row of Bread and Butter, then a few Currants and so on, till all your Bread and Butter is in. Then take a Pint of Milk, beat four Eggs, a little Salt, and some Nutmeg; mix all together with Sugar to your Taste. Pour this over the Bread, and bake it half an Hour.

To dry PEARS or APPLES without Sugar.

TAKE your Pears or Apples and wipe them clean, and take a Bodkin, and run it in at the Head and out at the Stalk, and put them in a flat earthen Pot, and bake them, but not too much; you must put a Quart of strong new Ale to half a Peck of Pears, tie white Paper over the Pot, that they may not be scorched in baking, and when they are baked let them stand to be cold, and take them out to drain; squeeze the Pears flat, and the Apples the Eye to the Stalk, and lay them on Sieves with wide Holes to dry, either in a Stove, or an Oven that is not too hot.

SCOLLOP'D OYSTERS.

PUT your Oysters into Scollop-shells, set them on a Gridiron, and let them stew till they are enough; then fill your Shells with grated Bread, set them before a good Fire, and baste them with Butter till they are of a fine brown. They may be browned with a hot Iron.

PIGEONS *stewed.*

TAKE Pepper, Salt, Nutmeg, and Sweet-herbs wrapped up in a Piece of Butter, and put it in their Bellies; then tie up the Neck and Rump, and put them into a Stew-pan with a Quart of good Gravy, and a little White-wine, some pickled Mushrooms, a few Peppercorns, three or four Blades of Mace, a Bit of Lemon-peel, a Bunch of Sweet-herbs, a Bit of Onion, and some Oysters pickled; let them stew till they are enough, then thicken it up with Butter and Yolks of Eggs.

A boiled BREAD-PUDDING.

CUT off the Crust of a penny white Loaf, and slice it thin into a Quart of new Milk, set it over a gentle Fire till the Bread has soaked up all the Milk; let it stand till cold; or you may boil your Milk, and pour over your Bread,

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and cover it up close ; then take the Yolks of six Eggs, the Whites of three, and beat them up with Nutmeg, a little Salt, and Sugar ; mix all together, and boil it half an Hour.

A fine boiled BREAD-PUDDING.

CUT the Crumb of a Penny-loaf thin into a Quart of Milk or Cream, set it over a slow Fire till it is scalding hot ; when it is cold grate in some Nutmeg ; take twelve bitter Almonds, boil them in two Spoonfuls of Water, pour the Water to the Cream, and stir it in with a little Salt, sweeten to your Palate, blanch the Almonds, and beat them in a Mortar, with two Spoonfuls of Rose or Orange-flower-water till they are a fine Paste ; then mix them by Degrees with the Cream, and take eight Yolks and four Whites, beat them and mix them with your Cream, then mix all well together ; but if you boil it in a Cloth, dip it in hot Water, and flour it well, tie it loose, and boil it half an Hour. Be sure the Water boils when you put it in, and keeps boiling all the time. When it is enough, turn it into your Dish, melt Butter, and put in a Spoonful of Sack, give it a boil, and pour it over your Pudding ; then strew a good deal of fine Sugar all over the Pudding and Dish, and send it to Table hot. You may add a few Currants.

To pot PIGEONS.

SEASON your Pigeons with savoury Spice, put them in a Pot, cover them with Butter, and bake them; then take them out and drain them; when they are cold, cover them with clarified Butter. The same way you may pot Wild-fowl and Fish, only bone them when they are baked.

A boiled CUSTARD-PUDDING.

BOIL a Pint of Cream or Milk. When it is cold stir in a Spoonful of Flour, five Yolks and two Whites of Eggs, a little Salt, Nutmeg, a Spoonful or two of Sack, sweeten to your Palate; butter a wooden Bowl, and pour it in, tie a Cloth over it, and boil it half an Hour. When it is enough, untie the Cloth, turn the Pudding out into your Dish, and pour melted Butter over it.

To make a Fricassly of SHEEPS TROTTERS.

CLEAN them very well from the Hair, then wash them in Vinegar and Water; then take out the Bones, and boil them in Salt and Water, with a little Lemon-peel. When they are hot, give them white Sauce, *viz.*

Take some Water, with some Salt, a few Sweet-herbs, some whole Pepper, some Le-

mon-peel, and a Bit of Horseraddish, a Shallot, and a little White-wine. When it is strong enough relished, then strain it off, and take a little of it and thicken it with Butter, or about half a Pint of Cream; pour this over the Sheeps Trotters with a few Capers, and serve it up with Slices of Lemons.

A Bisk of PIGEONS.

WASH and parboil your Pigeons, put them into strong Broth, and stew them; make for them a Ragou with Gravy, Artichoke-bottoms, and Onions; season them with savoury Seasonings, the Juice of Lemons, and Lemons diced, Bacon cut as for Lard, Mushrooms, Truffles, and Morilles; pour the Broth into a Dish with carved and dried Sippets; then place the Pigeons, and pour on the Ragou. Garnish with scalded Parsley, Beet-root, and Lemons.

A CALF'S-FOOT-PUDDING.

TAKE two Calves Feet, shred them very fine, and mix them with a Penny-loaf, grated, and scalded with a Pint of Cream; put to it half a Pound of shred Beef-sewet, eight Eggs, and a handful of Currants; season it with sweet Spice and Sugar, a little Sack, and Orange-flower-water; tie it close up, and when the Pot boils put it in; boil it about two Hours; let the Sauce be Sack and Orange-flower-water, with Lemon-juice, Sugar and Butter.

To dress a LAMB'S-HEAD.

BOIL the Pluck tender, but the Liver only just scald; take half the Liver, the Lights, the Heart and Tongue, chop them pretty small, with six or eight spoonfuls of Gravy, shaking some Flour over the Meat, stir it together, and put in a good Piece of Butter rolled in a little Flour, a little Pepper and Salt; simmer all together a few Minutes, and add half a Spoonful of Vinegar, and a little of the Liquor your Head is boiled in; pour it into your Dish, and lay the Head in the Middle; half of the Liver kept out cut thin, and fryed with Bacon, is proper to lay round the Dish.

To dress LARKS.

ROAST them on a little Bird-spit, with a Bit of fat Bacon between each; when enough, have a good many Crumbs of Bread fryed dry in a Plate by themselves, and melted Butter separate.

LARK, or SPARROW PYE.

LAY between every one a Bit of Bacon, a Leaf of Sage, and a little Force-meat at the Bottom of your Crust; put some Butter a-top, and bake it one Hour, which will be sufficient; make a little Gravy, and pour into it when it is baked.

To pickle MELONS, called MANGOES.

TAKE small Melons, not quite ripe, cut a Slip down the side, and take out the Inside very clean; beat Mustard-seed, and shred Garlick, and mix with the Seeds, and put into your Mangoes; put the Pieces you cut out into their Places again, and tie them up, and put them into your Pot, and boil some Vinegar (as much as you think will cover them) with whole Pepper, and some Salt, and Jamaica Pepper, and pour in scalding hot over your Mangoes, and cover them close to keep in the Steam; and so do every day for nine Days together, and when they are cold cover them with Leather.

To preserve MULBERRIES dry.

LET the Mulberries not be too ripe, but rather a reddish green, and tart; and having prepared a Quantity of Sugar equal to the Mulberries, and brought it to its blown Quality, throw in the Mulberries, and give them a covered boiling; the Sugar also may be melted with the Juice of Mulberries to clarify it. When they have boiled, take the Pan from the Fire, scum it, and set it in the Stove till the next Day; then take them out, drain them from the Syrup, and having dressed them on Slates, set them on a Stove to dry, having first stewed them with Sugar. Turn them on the Slates while they are drying, and put them up in Boxes for Use.

To pickle NASTURTIUM-BUDS.

GATHER your little Knobs quickly after your Blossoms are off; put them in cold Water and Salt for three Days, shifting them once a Day; then make a Pickle (but do not boil it at all) of some White-wine, some White-wine Vinegar, Shallot, Horse-raddish, Pepper, Salt, Cloves and Mace whole, and a Nutmeg quartered; then put in your Seeds, and stop them close; they are to be eaten as Capers.

A LUMBER-PYE.

TAKE a Pound and half of Fillet of Veal, and mince it with an equal Quantity of Beef Suet; season it; add five Pippens, a Handful of Spinage, a hard Lettuce, Thyme, and Parsley; mix with it a penny white Loaf grated, the Yolks of two or three Eggs, a little Sack, and a Pound and a half of Currants.

To make a LUMBER-PYE. From Exeter.

TAKE a Pound of lean Veal, free from Strings, shred it very small, season it with Cloves and Mace powdered, some Powder of dried Sweet-herbs, some Lemon-peel grated, some Pepper and Salt, three large Spoonfuls of grated Bread, a little Juice of Lemon, and five or six buttered Eggs. Mix these Ingredients well together into a Paste, or as a Forced-meat for Balls about the Bigness of small Walnuts;
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then

then take two or three large Veal Sweet-breads, and cut them in Pieces; provide a Pint of Mushroom-buttons well cleaned, and the Yolks of eight hard Eggs cut in halves, some Cock's-combs well scalded and cleaned; lay these with a seasoning of Pepper and Salt in a good Paste that covers the Bottom of your Dish; first laying Bits of Butter on the Paste at the Bottom. When your Ingredients are disposed in your Dish, lay on about four Ounces of Marrow, and the Quantity of six Ounces of Butter, and then close it.

Just before you set it in the Oven, pour into your Pye half a Pint of Water; and as soon as you take it out, pour in half a Pint of White-wine warmed, and serve it hot.

To boil any sort of FISH.

SCALE your Fish, and wash it, saving their Liver, Spawn, &c. Boil it in Water that is seasoned with Salt and Vinegar, a Bunch of Sweet-herbs, a sliced Lemon, one or two Onions, some Horse-raddish; and when it boils up, put in your Fish; and for Sauce a Pint of Oysters with their Liquor, a Lobster bruised or minced, or Shrimps; in either Sauce put in some White-wine, Anchovies, Mace, Nutmeg, a whole Onion; let these have a boil up, and thicken it with Butter and Flour.

MUSH-

MUSHROOM-SAUCE.

PICK and wash a Pint of Mushrooms, and put them into a Sauce-pan, with a little Salt, Nutmeg, Mace, some Milk, or Cream, and a Piece of Butter rolled in Flour; boil these all together, keeping them stirring: This makes a genteel Side-dish in the Season.

To make a MUTTON-HASH.

CUT your Mutton in thin Bits, and put it into a little thin Gravy, with a Piece of Butter rolled in Flour, a little Salt, an Onion or two cut large, and a few Capers; set on the Fire a little, but do not boil it, and pour your Hash on Sippets. Garnish with Pickles and Horse-raddish.

To make MUTTON-HAMS.

YOU must take a Hind-quarter of Mutton, cut it like a Ham, and take one Ounce of Salt-petre, a Pound of coarse Sugar, a Pound of common Salt, mix them, and rub your Ham; lay it in a hollow Tray with the Skin downwards; baste it every Day for a Fortnight; then roll it in Sawdust, and hang it in the Wood-smoke for a Fortnight; then boil it, and hang it in a dry Place, and cut it out in Rashers. It eats finely broiled.

A HARRICO of MUTTON.

TAKE the Neck, or Loin, cut it into five or six Pieces, flour it, and fry it brown on both Sides, then pour out the Fat; put in some Turnips and Carrots cut like Dice, two dozen of Chesnuts blanched, two or three Lettuces cut small, six small Onions, Sweet-herbs, Pepper, Salt, and Mace; cover it close, and let it stew for an Hour, then take off the Fat, and dish it up.

An ALMOND-PUDDING.

TAKE half a Pound of Jordan Almonds, blanch and pound them in a Mortar, with a quarter of a Pound of Pistachio-nuts, four grated Biskets, three-quarters of a Pound of Butter, a little Salt, Sack, and Orange-flower-water; mix this with a Quart of Cream, eight Eggs, Spice, and Sugar; pour it into a Dish covered with Puff-paste.

A PLUMB-PUDDING, boiled.

CHOP a Pound of Sewet pretty small, a Pound of Currants, half a Pound of Raisins stoned, eight Eggs, half the Whites, half a grated Nutmeg, Ginger, a little Salt, a Pound of Flour, and Quart of Milk. This Pudding should be boiled four or five Hours.

*A FLOATING-ISLAND, a pretty Dish for
the Middle of a Table at a second Course,
or for Supper.*

YOU may take a Soup-dish according to the Size and Quantity you would make ; but a pretty deep Glass-dish is best, and set it on a China-dish : First take a Quart of the thickest Cream you can get, make it pretty sweet with fine Sugar, pour in a Gill of Sack, grate the yellow Rind of a Lemon in, and mill the Cream till it is all of a thick Froth ; then, as carefully as you can, pour the thin from the Froth into a Dish ; take a French-roll, or as many as you want, cut it as thin as you can, lay a Layer of that as light as possible on the Cream, then a Layer of Currant-jelly, then a very thin Layer of Roll, and then Hartshorn-jelly, then Roll again, and over that whip your Froth which you saved off the Cream very well milled up, and lay at Top as high as you can heap it ; and as for the Rim of the Dish, set it round with Fruit or Sweetmeats according to your Fancy. This looks very pretty in the Middle of a Table with Candles round it ; and you may make it of as many different Colours as you fancy, and according to what Jellies and Jams or Sweetmeats you have ; or at the Bottom of your Dish may put the thickest Cream you can get, according as you fancy.

*To make ORANGE or LEMON TARTS.
From Mrs. J. S.*

TAKE the Rinds of half a score Oranges or Lemons, and salt them four Hours, then boil them in four or five Waters till they are tender, and beat them in a Marble Mortar till they are reduced to a Pulp; then squeeze in the Juice of as many of the Oranges or Lemons as you think fit, and sweeten the whole very well with fine Sugar, and boil it till it is thick, stirring it while it boils, that it may not burn; then let it stand till it is cold, and put it into your Paste. When you serve it, strew fine Sugar over it. Serve it cold.

*To make LEMON CHEESECAKES. From
Mrs. M. N.*

GRATE the Rind of a large Lemon into the Yolks of eight raw Eggs, being first very well beat; then add a quarter of a Pound of fine Sugar well beaten and sifted, and four Ounces of fresh Butter; warm these gently over a Fire, keeping it stirring all the while till it begins to thicken: Bake your Cheesecakes in a gentle Oven.

*To make ORANGE or LEMON CHEESE-
CAKES.*

TAKE the Rind of a large Lemon or Orange, and boil it in four or five Waters till it is quite tender, and free from its Bitterness; then either shred it, or beat it very fine in a Marble Mortar, with the Yolks of eight hard Eggs, six Ounces of Loaf-Sugar finely powdered, and a Spoonful of Orange-flower-water: Mix this then with as much Cream, and two Eggs beat as will render it of the Consistence of Cheesecake-meat before it is baked. You may put in a very few Currants if you please, first plumped a little over the Fire in Sugar and Water.

CHEESECAKES. From Lady G.

TAKE a Quart of tender Curd, drain it from the Whey, and break it small; take a quarter of an Ounce of Mace finely powdered, and eight Ounces of fine Sugar sifted, eight Yolks of Eggs well beaten, four Ounces of blanched Almonds beat fine in a Marble Mortar, with Rose-water or Orange-flower-water, and grate five or six Naples Biskets into a Pint of Cream, and boil them together over a gentle Fire, stirring it all the while till it is as thick as an Hasty-pudding; mix these with eight Ounces of Butter, and then put it to the Curd, but not too hot: Mix them all well together, and put it in your Paste.

PIGEONS

PIGEONS in Surtout.

CLEAN your Pigeons well; then make a forcing for them; tie a large Scotch-collop on the Breast of each; spit and cover them with Paper, and roast them; then make for them a Ragou and sliced Orange.

To make a CARROT-PUDDING.

TAKE half a Pound of grated Carrot, a Pound of grated Bread, eight Eggs, leaving out half the Whites, and half a Pint of Cream or Milk, half a Pound of fresh Butter melted, half a Pint of Sack, and three Spoonfuls of Orange-flower-water, grated Nutmeg and Sugar to your Palate. Mix all well together, let it be moderately thick; lay a Puff-paste round the Dish; bake it an Hour.

To make HART'S-HORN JELLY.

TAKE a large Gallipot, and fill it full of Hart's-horn, and then fill it full with Spring-water, and tie a double Paper over the Gallipot, and set it in the Baker's Oven with Household Bread; in the Morning take it out, and run it through a Jelly-bag, and season with Juice of Lemons, and double-refined Sugar, and the Whites of eight Eggs well beaten; let it have a boil, and run it through the Jelly-bag again into your Jelly-glasses; put a Bit of Lemon-peel in the Bag.

To

To make CALF'S-FOOT JELLY.

TO four Calves-feet take a Gallon of fair Water, cut them in Pieces, and put them in a Pipkin close covered, and boil them softly till almost half be consumed; then run it through a Sieve, and let it stand till it is cold; then with a Knife take off the Fat, and Top and Bottom, and the fine Part of the Jelly melt in a Preserving-pan or Skillet, and put in a Pint of White-wine, the Juice of four or five Lemons, double-refined Sugar to your Taste, the Whites of eight Eggs beaten to a Froth; stir and boil all these together near half an Hour, then strain it through a Sieve into a Jelly-bag; put into your Jelly-bag a Piece of Lemon-peel, pass it through the Bag till it is as clear as Water.

To broil PIGEONS whole.

CUT off the Wings and Neck close, but leave the Skin long at the Neck; then have some grated Bread, two Pigeons Livers, a quarter of a Pound of Butter, half a Nutmeg grated, a little Pepper and Salt, Thyme and Parsley; mix all together; put a Piece as big as a Walnut into each Pigeon, sew up your Rumps and Necks, strew a little Pepper, Salt, and Nutmeg on the Outside; broil them on a very slow Charcoal Fire on the Hearth; baste and turn them very often. The Sauce is melted Butter, or good Gravy, as you like best.

To pickle or bake HERRINGS, or SPRATS.

SCALE and wash them clean, cut off the Heads, take out the Rows, wash the Fish clean, and put them in again; season them with a little Mace and Cloves beat, a very little beaten Pepper and Salt, lay them in a deep Pan, with two or three Bay-leaves between each Layer; then put in half Vinegar and half Water, or Rap Vinegar. Cover it close with brown Paper, and send it to the Oven to bake; let it stand till cold, then pour off that Pickle, and put fresh Vinegar and Water, and send them to the Oven again to bake. Sprats must not be baked a second time.

To make UMBLE-PYE. *From Mr. Thomas Fletcher, of Norwich.*

TAKE the Umbles of a Deer and boil them tenderly; when they are cold, chop them as small as Meat for Minced-pyes, and shred to them as much Beef-sewet, six large Apples, half a Pound of Sugar, a Pound of Currants, a little Salt, and as much Cloves, Nutmeg, and Pepper powdered as you think convenient; then mix them well together, and when they are put into the Paste, pour in a little White-wine, and the Juice of a Lemon.

To stew PEACHES.

TAKE Peaches when they are full ripe, pare and slit them, and the Sorts I recommend will leave the Stones; put these on a Silver Plate, or on such a one as will give no ill Taste to them; pour over them a Syrup made of Pippins, Water, and Sugar, and add a little White-wine; then stew them gently over a clear Fire till they are tender; and serve them with fine Sugar sifted upon them. Sometimes Cream is poured upon them.

Red PEACH-TARTS.

TAKE your Peaches, as before directed, and order them as you did before in paring them and slitting them; then lay them in the Crust, and when you have sifted on them some fine powdered Loaf-sugar, pour over them some Syrup of Raspberries or Mulberries, and bake them gently: They will be tender and very highly flavoured if you put Raspberries to them, and finely coloured; but to have them more of their own Taste, put Syrup of Mulberries to them, and they will be finely coloured.

To make an OATMEAL-PUDDING.

GET a Pint of Oatmeal once cut, a Pound of Sewet shred fine, a Pound of Currants, and half a Pound of Raisins stoned; mix all together well with a little Salt, tie it in a Cloth, leaving room for the swelling.

A boiled SEWET-PUDDING.

TAKE a Quart of Milk, a Pound of Sewet, four Eggs, a little Ginger and Salt. Let your Batter be pretty thick, and boil it two Hours.

A MARROW-PUDDING.

TAKE a Quart of Cream or Milk, and six Naples Biskets, Nutmeg grated, the Yolks of ten Eggs, the Whites of five, and Sugar to your Taste; mix all well together, put a little Bit of Butter into the Bottom of a Sauce-pan; then put it in, set it over the Fire, and stir it till it is pretty thick; then pour it into your Pan, with a quarter of a Pound of Currants, first plumped in hot Water: stir it together, and let it stand till cold: Lay Puff-paste round the Dish, and Pieces of Marrow on the Top. Half an Hour will bake it.

An ORANGE-PUDDING.

GRATE in the Rinds of two Seville Oranges into the Yolks of sixteen Eggs; add half a Pound of melted Butter, half a Pound of fine Sugar, a little Rose-water and Sack, half a Pint of Cream, two Naples Biskets, and mix all together. Lay a thin Puff-paste over the Dish, and round the Rim, and bake it as long as a Custard.

To keep ARTICHOKE-BOTTOMS all the Year.

BOIL as many Artichokes as you intend to keep, so as the Leaves will just come out; then pull off the Leaves and Choke, cut them from the Strings, lay them on a Tin Plate, and put them in an Oven from whence Tarts have been drawn; let them stand till the Oven is heated again, take them out before the Wood is put in, and set them in again after the Tarts are drawn; so do till they are as dry as a Board, then put them in a Paper Bag, and hang them in a dry Place. When you use them, lay them in warm Water three or four Hours before you use them, shifting the Water often. Let the last Water be boiling hot; they will be very tender, and eat as fine as fresh ones.

To make BLACK-CAPS.

TAKE a dozen and a half of Pippens cut in two, and lay them with the flat sides downward; lay them single, but close to each other; pour two Spoonfuls of Orange-flower-water and some White-wine over them, and grate double-refined Sugar.

BITTERS to drink with WINE.

TAKE a Quart of clean Spirit, or good Brandy, and put into it an Ounce of Gentian-root sliced, an Ounce and a half of dried Orange,

Orange-peel, and one Drachm of Virginia Snake-root; add to this, half a Drachm of Cochineel, and half a Drachm of Loaf-sugar.

Stewed VEAL, with white Sauce.

TAKE some Lean of a Leg of Veal, and cut it in thick Slices; then stew them in Water and a little Salt, with some Mace, and a little Nutmeg, and a Bunch of Sweet-herbs. When they are almost stewed enough with the Gravy in them; strain the Liquor they were stewed in, and add a Glass of White-wine, a little Lemon-juice or Orange-juice, and some Mushrooms, with a little thick Cream; serve it hot with a Garnish of sliced Lemon.

To pickle RED CABBAGE.

CUT a close-leaved red Cabbage in Slices, and put to it White-wine Vinegar and Spice.

A FRENCH CAKE, to eat hot.

TAKE a dozen of Eggs, and a Quart of Cream, and as much Flour as will make it into a thick Batter; put to it a Pound of melted Butter, half a Pint of Sack, one Nutmeg grated, mix it well, and let it stand three or four Hours; then bake it in a quick Oven, and when you take it out, slit it in two, and pour a Pound of Butter on it melted, with Rose-water; cover it with the other Half, and serve it up hot. A

A CALF'S-HEAD fricassied.

BOIL your Calf's-head, and then cut it into square Pieces ; put into it half a Pint of its own Liquor, and toss it up with Mushrooms, Sweetbreads, and Artichoke-bottoms, thickened with Cream, and the Yolks of two Eggs ; season it with Mace and Nutmeg, and squeeze in a Lemon.

CALF'S-HEAD hashed.

BOIL your Head near enough, take half your Head, and cut in thin Slices ; have a good Ragou of Forced-meat-balls, Morelles, Truffles, Mushrooms, Artichoke-bottoms, Veal Sweetbreads, and Oysters ; throw in your Slices, season your Ragou, and squeeze a Lemon in it, but scum it well : For the other half Head, score it like Diamonds cross-and-cross, season it with Pepper and Salt, then rub it over with the Yolk of an Egg, strew some Crums of Bread over it, and broil it ; pour your Hash in your Dish, and lay the half Head in the Middle ; the Brains must be cut in Slices, dipped in Batter, and fried, to lay round, with fried Bacon, and Slices of Lemon.

CALF'S-

CALF'S-HEAD collar'd.

YOU must split and cleanse your Head well in Water and Salt three or four Hours, and bone it; then take it out and dry it well with a Cloth; then spread it on your Dresser, and cut it as broad as you can, and wash it over with Yolks of Eggs, and season it with chopt Sage, Thyme, Parsley, Pepper, Salt, and Nutmeg; then lay a Row of Slices of Ham, and then a Row of Force-meat, and a few Combs, and Slices of Sweetbread; then roll it up very tight, and tie it in a Cloth; or you may do it with broad Tape, then either stew it, boil it, or bake it; you may serve it hot or cold.

To stew CARP. From Pontack's.

TAKE half Gravy, and half red Port, as much as will cover your Carp in the Pan, with Mace, whole Pepper, a little Cloves, two Anchovies, a Shallot or Onion, a little Horseradish, a little Salt. When the Carp is enough, take it out, and boil some of the Liquor to make Sauce, with a Bit of Butter rolled in Flour; squeeze in the Juice of a Lemon, and pour it over the Carp. Garnish with the Rows fried in Batter.

To pickle CODLINS.

YOUR Codlins should be but half grown, and clear of Spots, scald them, and peel off the Skin, and put them into cold Water, with

with a small Piece of Allum, to green in a Brass Pan over the Fire, which they will soon do, if they are kept close covered.

Some advise that the Codlins be green, but near to their full Growth; first scald them in a soft Water, till the Skin will peel off, and then having made a Pickle of Vinegar and Bay-salt, allowing a large Spoonful of Salt to a Quart of Vinegar, a quarter of an Ounce of sliced Ginger, three or four Cloves of Garlick, and a quarter of an Ounce of white Pepper; boil this in a Brass Pan, with a Piece of Allum as big as a Horse-bean, for a quarter of an Hour, and pour it hot upon your Codlins, covering the Mouth of the Jar with a Cloth, and let it stand by the Fire-side; boil the Pickle till the Codlins are as green as can be desired, and when they are quite cold, cork them close, and set them by in a dry Place.

But there is one thing must however be observed in all Picklings, that is, if the Pickles do not come to their fine green Colour presently, by frequently boiling the Pickle at first, yet, by standing three or four Weeks, and then boiling the Pickle afresh, they will come to a good Colour, and will keep the longer, when they are not brought to a Colour too soon.

ALMOND-CHEESECAKES.

TAKE half a Pound of Jordan Almonds, lay them in cold Water all Night; the next Morning blanch them into cold Water,
dry

dry them in a Cloth, and beat them very fine in a little Orange-flower-water; then take six Eggs, leaving out four Whites, strain them, and add half a Pound of white Sugar, with a little beaten Mace, beat them well together in a Marble Mortar; take ten Ounces of good fresh Butter, melt it, a little grated Lemon-peel, and put them in the Mortar with the other Ingredients; mix all well together, and fill your Patty-pans.

To pot EELS.

TAKE Jamaica Pepper, common Pepper pounded fine, and Salt; mix them together, and strew some of it at the Bottom of an Earthen Pan; cut the Eels, and lay them in, strew more of the Seasoning over them, and put in another Layer of Eels, repeating this Method till you have put in all the Eels; then place a few Bay-leaves upon them, and pour in some Vinegar, bake them, and then pour off the Liquor, and pour on as much clarified Butter as will cover them.

*To imitate CHERRY-BRANDY, without
CHERRIES, very good.*

TAKE a clean Spirit, or some good French Brandy, one Gallon, and infuse in it the Tops of Laurel one good Handful, till it tastes like the Kernels of Cherries; then put in a Quantity of Mulberry-syrup enough to colour it,

it, and make it pleasant to the Taste. When the Brandy is strong enough of the Laurel-buds, pour it off.

To make CHERRY-BRANDY. *From*
Mr. Cent-Livre.

TAKE black Cherries, when they are at the cheapest, and pulling them from the Stalks, put them into a Cask of Brandy, a Pound to each Quart of Brandy, and one Pound of fine Sugar to each Gallon. Let it stand for some time, and draw it off. It will be very rich.

To pickle COLLIFLOWERS.

CUT them in little Pieces, and pick the small Leaves from them; have a broad Stew-pan on the Fire, with Spring-water, and when it boils, put in your Flowers, with a good Handful of white Salt, and just let them boil up very quick; take them out, lay them on a Cloth, and cover them with another, till they are quite cold; then put them in your wide-mouthed Bottles, with two or three Blades of Mace; fill up your Bottles with distilled Vinegar, cover them over with Mutton Fat, over that a Bladder, and then a Leather. Let them stand a Month before you open them.

To preserve CHERRIES.

PICK the Cherries, and take out the Stones; put to every Pound of Cherries a quarter of a Pint of the Juice of white Currants (first past through a Jelly-bag) and the Weight of both Liquor and Cherries of double-refined Sugar; sift the Sugar, and sprinkle it as you put them into the Preserving-pan, which you must boil and scum till the Cherries look clear; then put them into Glasses.

A CARRAWAY-CAKE.

MELT two Pounds of fresh Butter, let it stand twenty-four Hours; then rub into it four Pounds of Flour dried; mix in eight Eggs, and whip the Whites to Snow, a Pint of Ale-yeast, and a Pint of Sack; mix all together, and put in a Pint of Carraway Comfits; put it into a buttered Hoop, and bake it two Hours and a half.

To make RATAFIA.

TAKE the Kernels of Apricots, to do it in the highest way, about one hundred and fifty, and bruise them a little; then put them into three or four Quarts of Brandy, and let them steep four or five Days; strain them off, and add as much fine Sugar powdered, as will make it sweet to your Taste. If you find that
the

the Brandy is too strong of the Kernels, put some more Brandy to it before you sweeten it.

If you cannot get Apricot or Peach-stones enough for your Use, you may use the Kernels of Plumb-stones, Cherry-stones, or Prunes, and they will make little Difference, in great Quantities. Break the Shells, and put them in.

To roast a CALF'S-HEAD.

AFTER the Head is nicely washed and picked, take out the Brains and Tongue; make a large Quantity of Force-meat with Veal and Sewet well-seasoned; fill the Holes of the Head, skewer it, and tie it together upon the Spit: One Hour and a half roasts it; beat up the Brains with a little Sage and Parsley finely shred, a little Salt, and the Yolks of two or three Eggs; boil and blanch the Tongue, cut it in large Dice, and fry that and the Brains, as also some of the Force-meat in Balls, and some Slices of Bacon. The Sauce is strong Broth, with Oysters, Mushrooms, Capers, and a little White-wine, thickened.

To make STEEPLE-CREAM.

TAKE five Ounces of Hartshorn, and two Ounces of Ivory, and put them into a Stone Bottle, fill it up with fair Water to the Neck; put in a small Quantity of Gum Arabick, and Gum Dragon; then tie up the Bottle very close, and set it into a Pot of Water with Hay at the Bottom. Let it stand six
K 2 Hours.

Hours, then take it out, and let it stand an Hour before you open it, lest it fly in your Face; then strain it in, and it will be a strong Jelly; then take a Pound of blanched Almonds, beat them very fine, mix them with a Pint of thick Cream, and let it stand a little; then strain it out, and mix it with a Pound of Jelly; set it over the Fire till it is scalding hot, sweeten it to your Taste with double-refined Sugar; then take it off, put in a little Amber, and pour it into small high Gallipots, like a Sugar-loaf at Top: When it is cold turn them out, and lay cold whipt Cream about them in Heaps. Be sure it does not boil when the Cream is in.

To make Artificial RATAFIA.

TO a Gallon of Spirits or Brandy put in two Handfuls of the Buds of young Laurel-branches; infuse this till the Liquor is of a Taste as you would have it: then pour off the Liquor, and sweeten it to your Fancy with fine Sugar powdered. This is a way that a Distiller, who is dead, practised a long while, as well as the making of Gin, or Geneva, Brandy, with infusing the Tops of the Juniper Plant in common Spirits. These I told him of, and it is now at my own Disposal, and therefore give it to the World. The Ratafia tastes exactly as if the Kernels of Apricot or Plum-stones had been used.

To serve up pickled HERRINGS.

TAKE large pickled Herrings, strip off the Skin, then take the Flesh from the Bones, on each Side, all in one Piece, crossing them every half Inch. Then lay the Parts next the Head in the Middle of the Plate, spreading their Bodies to the Outside, like a Star, garnishing them with the Roots of red Beet sliced, Lemon sliced, and Barberries pickled. This is commonly eaten with Vinegar and Bread and Butter.

PANCAKES.

TAKE a Pint of thick Cream, two Spoonfuls of Sack, half a Pint of Flour, six Eggs, leaving out three Whites, some grated Nutmeg, a quarter of a Pound of melted Butter, a very little Salt, and some Sugar; fry these thin in a very little Butter.

FRITTERS.

MIX half a Pint of good Cream, very thick with Flour; beat six Eggs, leaving out four White; to the Eggs put six Spoonfuls of Sack, strain them into the Batter; put in a little grated Nutmeg, Ginger, and Cinnamon, and a little Salt; then put in another half Pint of Cream, and beat the Batter well; pare and slice your Apples thin, dip every Piece in the

Batter, and throw them in a Panfull of boiling Lard.

Another Way.

TAKE the Yolks of seven Eggs, and the Whites of four, a Glas of Sack, a quarter of a Pint of Ale, a Pint of Cream, a little beaten Ginger, Mace, and Nutmeg, and a little Sugar and Salt; add as much Flour as will thicken the Batter, and let them stand an Hour. When it is ready to be fried, slice in your Apples, and fry them in a Pan full of boiling Lard; fry them of a pale brown.

To make CURRANT JELLY.

STRIP the Currants from the Stalks, put them in a Stone Jar, stop it close, set it in a Kettle of boiling Water half way the Jar, let it boil half an Hour; take it out, and strain the Juice through a coarse Hair Sieve. To a Pint of Juice put a Pound of Sugar, set it over a fine clear quick Fire in your Preserving-pan, or a Bell-metal Skillet; keep stirring it all the time till the Sugar is melted, then take the Scum off as fast as it rises. When your Jelly is very clear and fine, pour it into Gallipots.

To spitchcock EELS.

SCOUR them in their Skins with Salt, and wash and dry them; then slit them down the Back, and take out the Back-bone,
and

and flafh them with the Back of a Knife; season them with Salt, Pepper, chopt Parsley, and Thyme, and cut them into Pieces about three Inches long, and broil them; make the Sauce with melted Butter, and Orange or Lemon-Juice.

To preserve CURRANTS.

PUT a Layer of Currants and a Layer of Sugar in a flat-bottomed Pan; boil them till the Syrup is pretty thick, scum them as they boil; then take them off, and let them be cold before you put them into your Glasses, which must then be close stopd.

ORANGE CHEESECAKES.

TAKE half a Pound of Jordan-Almonds, beat them very fine, and put to them a little Sack, or Orange-flower-water, lest they turn to Oil; the Yolks of eight Eggs, and three Whites; three quarters of a Pound of melted Butter, and the Rinds of two Seville Oranges grated and well beaten. Mix these all together, and sweeten it to your Taste. The Oven must be as quick as can be, without burning them; A very little time will bake them.

A jugged HARE.

CUT your Hare into small Pieces, season them with a little Pepper and Salt, put them into an Earthen Jugg, with a Blade or

two of Mace, an Onion, and Sweet-herbs ; cover the Jugg close, then set it in a Pot of boiling Water, keep the Water boiling, and three Hours will do it ; then turn it out into the Dish, and send it to Table, without the Onion and Sweet-herbs.

Mango of large CUCUMBERS.

SCRAPE out the Seeds and Cores, and fill them with whole Pepper, and other Spice, and a Clove of Garlick ; then tie them close, and put them into Salt and Water twenty Hours ; after which wipe them dry, boil as much Vinegar with Spice as will cover them, and pour it on scalding hot.

Marmalade of PEACHES.

TAKE Peaches well grown, and almost ripe ; pare them, and take them clean from the Stones ; lay them with a little Water into a Stew-pan, and add three quarters of their Weight of fine Sugar powdered : Let this stew till the Peaches are tender, and then mash them with a Spoon, letting them boil gently all the while, till the whole becomes thick, almost like a Paste ; then take it out, and cool it in a China Dish, or Earthen glazed Pan ; and when it is cold, put it into Glasses, and cover them over with white Pepper.

White

White PEACH-TARTS.

MAKE some Coffins of Paste, and when they are gently baked, and cold, fill them with the above-mentioned Marmalade of Peaches, and serve them.

APRICOTS preserved for Tarts.

TAKE Apricots of the largest kind. When they begin to turn to Ripeness, pare them, and discharge them from the Stones. Cut them in Halves, and stew them with a little Water, and their Weight of fine Sugar powdered. Boil these gently over a clear Charcoal Fire, till the Liquor becomes of the Consistence of a Jelly, and the Apricots are clear. Then when they are cool, put them up in glazed Gallipots, or in Glasses. If you use them for Tarts, put them in Coffins of sweet Paste, and cover them, and put them in the Oven till they are hot through: Then serve them with double-refined Sugar grated over them. These may be either served hot or cold. The Jelly of this kind, in the Glasses, may be served as a Sweetmeat in a Desert.

If, when these Fruits are ripe, you can have any Apples near ripe, pare them, and slice them free from the Core, and stew them in as much Water as will cover them, and their Weight in fine Sugar, till by boiling and stirring, the whole becomes of a Jelly; then in this, when

it is clear, stew your Apricots or Peaches till they are what you desire.

N. B. You may always colour these with Syrup of Mulberries, which gives no additional Taste.

Clouted CREAM.

BOIL a Quart of Milk, and when cool mix with it eight Eggs; set it over a gentle Fire, stir it, and when you perceive it thick enough, sweeten it to your Mind; put this in a deep China Dish, and lay in the Dish a Pyramid of wild Curds; or you may stir in some Raspberry-jam, or other Fruits.

To collar EELS.

SCOWER your large Silver Eels with Salt, slit them down the Back, take out all the Bones, wash and dry them, season them with savoury Spice, minced Parsley, Thyme, Sage, and Onion; then roll each in little Collars in a Cloth, and tie them close; boil them in Water and Salt, with the Heads and Bones, half a Pint of Vinegar, a Faggot of Herbs, Ginger, a Pennyworth of Ising-glass; when they are tender, take them up, tie them close again, strain the Pickle, and keep the Eels in it.

GINGER-

GINGER-BREAD CAKES.

TO three Pounds of Flour put a Pound of Sugar, a Pound of Butter, two Ounces of Ginger beat, a Nutmeg grated, a Pound of Treacle, and a little Milk or Cream made warm together, and make up the Bread stiff; roll it out, and make it up into thin Cakes; cut them out with a Tea-cup, or small Glass, or roll them round like Nuts, and bake them on Tin Plates in a slack Oven.

ALMOND-CUSTARDS.

A Pint of Cream, a quarter of a Pound of Almonds baked and beat, two Spoonfuls of Rose-water, the Yolks of four Eggs, and Sugar and Nutmeg; stir all together over the Fire till it is thick, and pour it into Cups.

Marmalade of PLUMS.

THERE are several sorts of Plums fit for this Use; and though they differ in Colour, the Marmalade made of any of them will be white, the Colour being only in the Skin; and if that was to be used, it could give no Tincture; but here we do not want it. The Sorts are either the *Bonum Magnum*, which is a large, long, red Plum, with a Pulp very tender, but sour. The other is a large Plum, rather yellowish than white when it is ripe, and of the former Shape, which is called

by some the *Egg Plum*, by others the *White Holland Plum*. These two have a Flesh and Juice much like one another, and make a fine Shew in a Dish, by way of Desert, but are in my Opinion only fit for stewing. However, the Skins will part easily from them when they are ripe, and they both quit the Stone freely. Take these and peel them, and divide them; then put them in a little Water, and their Weight of fine Sugar made into a Syrup over a gentle Fire: Put them in when the Liquor is only warm, and when they are covered with the Syrup, stew them gently, if you would preserve them in their Shape; and put them with the Syrup into Glasses as soon as they are clear; or else mash them into the Syrup, and let them boil till they become like a Paste, keeping all stirring while they are over the Fire, or else they will burn to the Pan. This Marmalade is good to be served in Glasses, as Sweetmeat in a Desert, or to be put into Coffins for Tarts, or to be brought upon the Table in Saucers among the other Sweetmeats in a Desert.

To stew CUCUMBERS. From the Devil Tavern, Fleet-street.

TAKE a dozen large green Cucumbers, that are not too full of Seeds; pare them, and slice them; then take two large Onions, and shred them indifferently small. Put these in a Sauce-pan, and set them over the Fire to stew, with as much Salt as you think convenient;

ent; stir them now and then till they are tender, and then pour them into a Cullender to drain from the Water, and are as dry as possible you can make them; then flour them, and put some Pepper to them. After this, burn some Butter in a Frying-pan, and when it is very hot, put in your Cucumbers, and stir them continually till they are brown; then put to them about a Gill of Red-port; and when that is well mixed with them, serve them hot, under roast Mutton, or Lamb; or else serve them on a Plate, upon Sippets fried or dipped in strong Beef Gravy.

To keep GOOSBERRIES, DAMSONS, or
BULLACE.

GAther them when dry, full grown, and not ripe; pick them one by one, put them into Glass Bottles that are very clean and dry, and cork them close with new Corks; then put a Kettle of Water on the Fire, and put in the Bottles with Care; wet not the Corks, nor let the Water come up to the Necks; make a gentle Fire till they are a little coddled and turned white, do not take them up till cold, then pitch the Corks all over, or wax them close and thick, and set them in a cold dry Cellar.

To roast a HAM.

TAKE off the Skin or Rind, and lay it in luke-warm Water for two or three Hours; when you have spitted it, put some Sheets of white Paper over the fat Side; when it is roasted enough, pull off the Paper, and drudge it well with crumb'd Bread and Parsley shred fine; make the Fire brisk, and brown it well.

To make GINGERBREAD.

TAKE three Pounds of Flour, the Rind of a Lemon dried and beaten to Powder, half a Pound of Sugar, an Ounce and half of beaten Ginger; mix all well together, and wet it pretty stiff with nothing but Treacle; make it into long Rolls or Cakes as you please; you may cut candied Orange-peel and Citron in it; butter the Paper you bake it on.

To force CUCUMBERS.

TAKE large Cucumbers and pare them, then scoop out all the Seeds, first cutting off one End; then prepare the following Force for them. Take the Hearts of some Cabbage-Lettuces, stewed tender in Salt and Water, drain them well, and chop them small, and cut some Onion very fine, shred a little Parsley that has been boiled tender, and a Mushroom pickled; and add a little All-spice
finely

finely powdered, and some Pepper, a little Salt, and some Fat of Bacon chopt small : Mix these well together, with the Yolk of an Egg or two, according to your Quantity, and stuff the Cucumbers full of it. Then tie the Ends on, that were cut off, close with Packthread, and stew them in Water and Salt till they are tender ; then drain them and flour them, and fry them brown in Hog's-lard very hot, and let them drain ; then take off the Threads that hold them together, and lay them in your Dish, and pour the following Sauce over them, *viz.* Take Gravy well seasoned, and some red Wine ; boil these together with Lemon-peel and Allspice, and thicken with burnt Butter. These are proper to be served with Mutton-Chops, as well as alone.

A HARE, stewed.

FIRST cut it to Pieces, put it into a Stew-pan, with some Mace, whole Pepper, an Onion or two, an Anchovy, some Sweet-herbs, and Nutmeg, and cover it with Water ; cover the Stew-pan close, let it stew till the Hare is tender ; then with a Fork take the Hare out, and strain off the Sauce ; then put in the Hare again with the Sauce ; take a Piece of Butter rolled in Flour, one Spoonful of Catchup, and one of Red-wine ; stew all together till it is thick enough,

APPLE-

APPLE-DUMPLINGS,

PARE your large Apples, cut them in Quarters, and take out the Cores, and roll a Piece of Crust round each Apple; dip a clean Cloth in boiling Water, shake Flour over it, and tie each Dumpling by itself, and put them in the Water boiling, and a little more than half an Hour will boil them; if the Apples be very large, they will take an Hour's boiling.

The finest and lightest Crust for Apple-Dumplings is made of Beef Sewet cut and melted in a little boiling Water, and so worked up into Paste, instead of Butter, which generally proves heavy.

To make a SHROPSHIRE-PYE.

TAKE a Couple of Rabbits, and cut them in Pieces, season them well with Pepper and Salt; then cut some Pieces of Fat Pork, and season them in like manner: Lay these into your Crust, and close your Pye; then pour in half a Pint of Water and Red-wine mixed, and bake it. Some will grate the best Part of a Nutmeg upon the Meat, before they close the Pye, which is a very good way. This must be served hot.

To make a SHROPSHIRE-PYE a more elegant way. From Lady H.

TAKE Rabbits and Pork, cut and seasoned as above ; then make a Force-meat of the Rabbits Livers parboiled, and shred small, some fat Bacon shred small, some sweet Marjoram powdered, some Pepper and Salt, and made into a Paste with the Yolks of Eggs beaten ; then make this into Balls, and lay them in your Pye amongst the Meat at proper Distances. Then take the Bottoms of three or four Artichokes boiled tender, and cut in Dice, and lay these likewise amongst the Meat. Put in also some Coxcombs blanched, then close your Pye, and pour in as much Wine and Water as you think convenient. Bake it, and serve it hot.

To make Artificial Cock's-COMBS. From Mr. Renaud.

TAKE Tripe, without any Fat, and with a sharp Knife pare away the fleshy Part, leaving only the brawny or horny Part about the Thickness of a Cock's Comb. Then, with a Jagging-iron, cut Pieces out of it, in the Shape of Cocks-combs, and the remaining Parts between may be cut into Pieces, and used in Pyes, and serve every whit as well as Cocks-combs ; but since those cut in Form please the Eye best, and as the Eye must be pleased before we can taste any thing with Pleasure, therefore,

fore in Fricassees we should ever be careful to put in those which are cut according to Art.

CHEESECAKES.

TAKE the Curd of a Gallon of Milk, three quarters of a Pound of fresh Butter, two grated Biskets, two Ounces of blanch'd Almonds pounded, with a little Sack and Orange-flower-water; half a Pound of Currants, and seven Eggs, Spice, and Sugar; beat it up with a little Cream till it is very light, then fill your Pans.

To preserve GRAPES.

SKIN and stone your Grapes, and to every Pound of Grapes put a Pound of sifted double-refined Sugar; strew some between and over the Grapes as you put them carefully into your Preserving-pan, and keep out one Quarter of the Sugar, to strew on them in boiling; set them on a quick Fire, cover them with an Earthen Plate, strew on the remaining Sugar as they boil up; when they look clear, take them off the Fire; let it stand off the Fire covered a little while; then scum them clean, and put them into Glasses.

Conserve of HIPS.

GAther Hips before they grow soft, cut off the Heads and Stalks, slit them in Halves, take out all the Seeds and white that is in them, very clean; then put them into an Earthen Pan,

Pan, and stir them every Day, or they will grow mouldy. Let them stand till they are soft enough, to rub them through a coarse Hair Sieve; as the Pulp comes, take it off the Sieve. They are a dry Berry, and will require Pains to rub them through; then add its Weight in Sugar, mix them well together without boiling; keep it in deep Gallipots for use.

To make CUSTARDS.

BOIL a Quart of Cream or Milk, with some grated Nutmeg, and a little Mace finely powdered; beat the Yolks of eight Eggs, with half as many Whites, and a little Salt; then add a Spoonful of Sack, and one of Orange-flower or Rose-water: Add Sugar (well sifted) to your Palate, and mix all together before the Cream is too cold; pass it through a Sieve, and bake it in China Cups.

To imitate the fat Livers of CAPONS roasted.

TAKE a Calf's Liver fresh, and cut it in Pieces, in the Shape of large Capons Livers. Dip every one in Flour, and spit them on Lark-spits, the flat Sides against each other, but minding to put between them a Slice of Bacon. Roast them, and baste them well with Butter and drudging them often with rasped Bread sifted, and Flour, with a little Salt. When they are enough, serve them in Gravy. They are likewise proper Garnish to be laid about a roasted Chicken.

POUND

POUND CAKE.

TAKE a Pound of Loaf-sugar beaten and sifted; then beat eight Eggs, and stir the Sugar in them; melt a Pound of Butter, and stir that in with the rest; and then stir in a Pound of Flour, some Mace finely beat, with some Nutmeg grated, a little Sack if you chuse it, and Orange-flower-water; beat these together for an Hour and a half till all is well mixed. Some put about a quarter of a Pound of Caraway Comfits; others a few Currants, first plumped; each way is good. Bake in a gentle Oven.

*To make a S*X-HOURS-PUDDING.

TAKE a Pound of Beef Sewet, chopt pretty small; then take a Pound of Raisins stoned, shred them, and mix together; add a large Spoonful of Flour, and six Eggs beaten, a little Lisbon Sugar, some Salt, and some Cloves and Mace beaten. Mix these well together, and make Puddings of them, tied up in Cloths well flowered; boil them six Hours, and serve them with Sugar and Butter in Cups. This will cut very firm, and not taste at all greasy.

To make a VENISON PASTY.

TAKE six Pounds of Butter, and rub it into a Pound of Flour, and make it into a Paste with Water; then butter your Pan well, when your Paste is rolled out thick, lay it in the Pan, preserving only enough for the Lid: When that is prepared, take a Side of Venison, strip off the Skin as close as can be, and take the Bones out quite free from the Flesh; then cut this through length-ways, and cut it cross again, to make four Pieces of it; strew these Pieces with Pepper and Salt, well mixed at Discretion; and after having laid a little Pepper and Salt at the Bottom of the Pasty, with some Pieces of Butter, lay in your Pieces of Venison, so that at each Corner the Fat may be placed; then lay some Butter over it in Pieces, and close your Pasty. When it is ready for the Oven, pour in about a Quart of Water, and let it bake from Five o'Clock in the Morning till One at Noon in a hot Oven; and at the same time put the Skin and the Bones broken, with Water enough to cover them, and some Pepper and Salt into a glazed Earthen Pan into the same Oven; and when you draw the Pasty, pour off as much as you think proper of the clear Liquor into your Pasty.

To roast a Hog's HARSLET.

TAKE a Hog's Harslet, as soon as the Hog is killed, lay aside the Lights, and cut the Liver in thick Slices, and the Heart in thinner Pieces; take some of the Crow, and cut that in Pieces equal with the rest; then the Sweet-breads, with some of the Sticking-pieces, as they are called, and some Slices of fat Bacon; dip these into Eggs beaten, and then dip them again into grated Bread, some red Sage chopt small, and some Pepper and Salt; then put the Pieces broadside one to another upon a small Spit, always observing to put the Bacon next the Heart, and the Crow next the Liver; then wrap them up in a Cawl of Veal, and roast it. It may be served with some melted Butter and Mustard, and a little Lemon-juice.

Artificial CREAM, to be mixed with any Preserves of Fruit. From Mrs M. S. of Salisbury.

TAKE a Quart of Milk, and when it is boiled put in the Yolks of eight Eggs well beaten, with the Whites of four; when they are well mixed, set them over a gentle Fire, and stir them all the while; and when you perceive them to be thick enough, put into them what Quantity you please of Syrup, or Jam of Apricots, Peaches, Plums, Cherries, Oranges, Lemons, or other Fruits, stirring them well,
till



till they partake enough of the preserved Fruit's Taste, and then serve them up in China Basons cold, in a Desert, without any Ornament of Flowers.

To preserve PIGEONS.

TAKE Pigeons fresh killed, wash them from the Blood, and take off the Flesh as clean as you can from the Bones, and discharge all the Inside; then season them well with Pepper and Salt, with a little Mace and Nutmeg grated, and boil them in equal Quantities of Vinegar and Water till they are very tender, with Cloves or other Spice as you like; and if you add a Bay-leaf or two it will be better. When your Pigeons are boiled tender enough, take them from the Fire, and when the Liquor is cold, lay your Pigeons in a large Gallipot, and pour the Liquor upon them, and cover them up close with Leather, and they will keep a long time.

PIPPIN-TART.

CUT some Golden-pippins in Halves, pare them, and take out the Cores; and stew them with half their Weight of Sugar, and some Lemon-peel cut in thin long Slices, and Water enough to cover them. When they are clear, they are enough; then set them by to cool, and strain off the Liquor, or Syrup, and put that in a Pan to stew gently, with some candied Lemon and Orange-peel in Slices; then have

have a sweet Pafte prepared in a Difh, and lay in your Pippins, and pour the Syrup and Sweet-meats over them, and bake them in a gentle Oven; and when it is hot, pour fome Cream, either pure or artificial, and ferve them to the Table.

SEED-CAKE.

MAKE fome Pafte of fine Flour with Yeaf; take five Pounds of the Dough, without Salt in it, and cover it before a Fire for half an Hour, to make it rife; then take two Pounds and a half of frefh Butter melted, and five Eggs beaten well with half a Pound of fine Lifbon Sugar; mix thefe well with your Pafte, and work it till it is as light as poffible; and when your Oven is very hot and clean, ftrew into your Cake a Pound of fmooth Caraway Comfits; then put fome Butter on the Sides and Bottom of your Pan, and put in your Cake, and one Hour and a quarter will bake it. When it comes out of the Oven, cover it with Cloths of Linen till it is cold.

To drefs the GIBLETS of a TORTOISE, or SEA-TURTLE. From a Barbadoes Lady.

TAKE the Head, the Feet, and the Tail, and taking off the Scales, ftew them three or four Hours in Salt and Water till they are almoft tender; then boil them a little with Pepper and Salt on them, and put them into a
Stew-

Stew-pan with a Shallot, some Spice, and Sweet-herbs, some strong Gravy, and some Wine, thicken the Sauce, and take out the Bunch of Sweet-herbs; you may put then some Juice of Lemons to them.

To roast a Piece of TURTLE, or TORTOISE.

TAKE a Piece of the Flesh of about five or six Pounds, and lay it in Salt and Water two Hours; then stick a few Cloves in it, and fasten it to the Spit; baste it at first with Wine and Lemon-juice; and when it is near enough, drudge some Flour over it with the Raspings of Bread sifted, and then baste it well either with Oil or Butter, strewing on, from time to time, more Flour and Raspings till it is enough; then take the Liquor in the Pan, and pouring off the Fat, boil it with some Lemon-peel, and a little Sugar and Salt, and pour it over the Turtle. Serve it hot.

To make a TURTLE or TORTOISE PYE.

CUT the Flesh of a Turtle, or Tortoise, into Slices, about an Inch thick; then take Cloves beaten fine, with some Pepper and Salt, and a little Sweet-herbs; season your Pieces with them, and lay them in your Crust, with some Lemon sliced, and a quarter of a Pint of Oil-Olive poured over them, or else some Butter laid in Bits upon them. In the cutting your Pieces, distribute your Fat and Lean equally as may be; and though the Fat is of a greenish
I.
Colour,

Colour, it is yet very delicious; then close your Pye, and just before you put it in the Oven, pour in some White-wine, and bake it in a gentle Oven till it is tender. Serve it hot.

To make Paste of PIPPINS.

TAKE large Golden-pippins, or Golden-rennets, and scald them with their Skins on; pare them, take out the Cores, and beat them in a Marble Mortar very well, with a little Lemon-peel grated. Take then their Weight of fine Sugar, and a little Water, and boil that in a Skillet to a candy Height; then put in your Apples, and boil them thick in the Syrup till they will leave the Skillet, and when it is almost cold, work it up with fine Loaf-sugar powdered, and mould it into Cakes, then dry them.

To dry APRICOTS. From Mrs. Walsingham of Suffolk.

CHUSE for this Use the large Turkey, or Roman Apricot, almost ripe, stone them, and pare them; then throw them into cold Water, with the Parings; weigh the pared Apricots, and prepare an equal Weight of fine Sugar powdered; then put some of the Water the Apricots were steeped in to the Sugar, and boil them to a candied Height; you may then put in your Apricots, and boil them till they are clear; and when they have lain a few Days in the Syrup, lay them upon a fine Wire Sieve,
and

and dry them in a warm Place: When they are done, put them in Oaken Boxes, with Papers between them.

To stew a Rump of BEEF. From Mrs. L.

TAKE a small Rump of Beef, lay it in a long Pan, deep enough to allow it to be covered; then put to it a Pint of Ale, a Quart of Red-wine, the Juice of two large Lemons, and as much Water as will make Liquor enough to cover it, a Crust of Bread burnt, an Anchovy, some Bits of Lemon-peel, a Bunch of Sweet-herbs, two large Turnips cut in Dice, two large Onions cut in Halves, some Pepper and Salt, a Nutmeg sliced, a few Cloves, and a little Mace. Stop this close, and let it stew at least three Hours; then lay your Beef in the Dish, and pass the Liquor through a Sieve, and fill the Dish with it; garnishing with Turnips cut in Dice, first boiled tender, and then fried in Hog's-lard, and sliced Lemon; or you may bake your Rump of Beef if you will, for it is much the same. And this way you may likewise bake or stew a Leg of Beef, or an Ox Cheek; only break the Bones of the Leg of Beef, and take out all the Bones of the Ox Cheek; and take especially Care to clean it, for it requires great Nicety to do it well.

DAMSON-WINE.

TAKE nine Gallons of Water, make it scalding hot; and pour it upon six-and-thirty Pounds of Malaga Raisins well picked from the Stalks. The Raisins should be sound, or they will spoil your Wine. While the Water is yet hot, put into the Liquor half a Peck of Damsons full ripe, and picked clean of the Stalks and Leaves, to each Gallon of Liquor; then stir them all together, and continue doing so twice a Day for six Days. Keep them covered with a Cloth all the time; then let it stand five or six Days longer, without stirring; and if it is not deep coloured enough, put a little Syrup of Mulberries to it, and work it with a Piece of white Bread toasted, and spread with Yeast or Barm in an open Vessel; then tun it, keeping the Bung of the Vessel open till the Wine has done singing in the Cask: After this stop it close, and let it stand till it is clear, which will be in two or three Months.

Imperial FLORENTINE. From Mr. Bycorf, at Augsburgh.

CUT the leanest Part of a Leg of Veal in thin Slices, and beat them with the Back of a Knife, as you would do Scotch Scollops; then season the Cutlets with Cloves, Pepper beaten fine to Powder, some Pepper and Salt, with some Nutmeg grated, a little dried sweet Marjoram powdered, or sweet Basil. Lay this Mixture

Mixture pretty thick upon them, and roll them up with a Piece of fat Bacon in the Middle; then lay in your Paste to the Dish, and over the Bottom strew a little Pepper, Salt, and Nutmeg, with some Balls of Force-meat; put in them your Rolls of Veal, with some Cocks-combs blanched, and a quarter of a Pint of Mulbroom Buttons pickled, some Slices of Lemon, with half a Pint of White-wine, and about a Pint of Water; then close your Pye, and when it is baked serve it hot.

N. B. Before you close it, put some Bits of Butter on the Top of your Rolls of Meat.

To make FORCE-MEAT. From the same.

TAKE the Lean of a Leg of Veal, with as much fat Bacon, chop them small, and beat them well in a Marble Mortar; put a little Pepper, Salt, Cloves, Nutmeg, as many Eggs beaten as you think proper, with some grated Bread, to make it into a Paste, and roll this Mixture into Balls.

To make a Preserve of QUINCES white in Jelly. From the same.

MAKE a Syrup of Golden-pippins, or Golden-rennets; and to make that, pare your Apples, and core them (but never use two sorts together, for one will be soft before the other is half done: Always take this for a Rule in Apples, Onions, and Turnips, they should be all of one kind, and all from the

same Place, or else you will be disappointed.) Boil your Apples with their Weight in Sugar, and as much Water as will mix with it, to a Jelly; in the mean time, pare your Quinces, cut them in Quarters, taking them clear off the Core; then boil them first in fair Water, till they are a little tender, and then put them into the boiling Syrup, and keep them gently stewing half an Hour. If the Quinces are not then clear, boil them again the next Day in the same Liquor; and when the Quinces are tolerably clear, or rather say tender, put them into Gallipots, or Glasses, and pour the Syrup or Jelly over them to keep; as soon as they are cold, put Papers over them.

To Candy whole ORANGE or LEMON-PEEL.

TAKE some of the fairest Oranges, or Lemons, and cut a small Hole in the Top of them; then scoop out all the Pulp as clean as possible; lay these in Water to steep eight or ten Days, shifting them to fresh Water twice a Day; then boil them in several Waters till they are tender enough to run a Straw through them; then take one Pound of double-refined Loaf-sugar to each Pound of Peel, and a Quart of Water; then make your Syrup, and boil your Peels in it eight or ten Minutes, and let them stand in your Syrup five or six Days in an Earthen glazed Vessel, for it would spoil in a Brass or Copper Pan; then to every Pound put one Pound more of Sugar into your Syrup,
and

and boil your Peels in it till they are clear; then put them into Gallipots, and boil your Syrup till it is almost of a candy Height, and pour it upon your Peels; and when it is cold, cover it. In the same manner they preserve the Peels of green Oranges, Lemons, and Limes in Barbadoes.

To stew SOLES. From Yarmouth.

TAKE the largest Soles you can get, gut and skin them, lay them in a Stew-pan, and pour in about a Pint of good Beef Gravy, and as much Claret, some Bits of Lemon-peel, an Anchovy or two, a Stick of Horse-raddish, a Bunch of Sweet-herbs, a large Onion, half a large Nutmeg, some Cloves and Mace, whole Pepper, and Salt, with a little Bit of Butter. Then stew these till the Fish is enough, and pour off the Liquor through a Sieve, and thicken it with burnt Butter, having first put to it the Juice of a Lemon. Then pour the Sauce over the Fish, and garnish with Lemon sliced, and the Roots of Red Beets pickled and sliced, with Horse-raddish scraped, and fried Bread.

A Hash of raw BEEF.

CUT some thin Slices of tender Beef, and put them in a Stew-pan, with a little Water, a Bunch of Sweet-herbs, some Lemon-peel, an Onion, with some Pepper, Salt, and some Nutmeg. Cover these close, and let them stew till they are tender; pour in a Glass of Red-wine,

clear your Sauce of the Onion, Herbs, &c. and thicken it with burnt Butter. Garnish with Lemon sliced, red Beet-roots, Capers, or such like.

BUTTER *turned to OIL recovered.* From
Mrs. M. N.

THERE are some Lands, as well as some Treatments of Butter in the Dairy, that makes the Butter so very fat and greasy, that it is hard to melt, without running to Oil; while, on the other hand, there is a sort of Butter which cuts as firm as Wax; and even this will sometimes turn to Oil in the melting, but very seldom: However, when it so happens, pour your oiled Butter into a Porringer, and letting it stand a while, melt a little fresh, and pour into it, by gentle Degrees at times, some of the Butter that was oiled before, keeping your Sauce-pan shaking all the while; and if you find it any way difficult to be recovered, pour in a little Milk, and shake them together, and it will recover.

ORANGE or LEMON-CAKES. *From the same.*

TAKE some preserved Orange or Lemon-peels, washed from their Syrup; then beat them in a Marble Mortar to a Pulp, adding a little Orange-flower-water to them, and a very little Gum-Arabic powdered; this will become a Paste: Then mould it into Cakes, with
double-

double-refined Sugar beaten fine, and dry them; they must then be laid in Boxes, between Sheets of white Paper, and kept in a dry Place.

Fine CAKES to keep. From the same.

TAKE a Pound of fine Sugar powdered, and somewhat less than a Quart of Flour. Rub into these a Pound of fresh Butter, and mix it with three or four Yolks of Eggs, with some Orange-flower-water, and a little Ale-Yeast; set this Paste before the Fire to rise, and roll out your Cakes thin, while the Paste is hot; then cut them into what Shapes you please, and prick them on the Top, and bake them in a gentle Oven. They will keep a long time, and are very good.

Observations on the Baking of FRUIT.

IT is to be observed, that all Fruits that are ripe require little baking, and those which are of the hardest, or most unripe Sorts, ought to have a long and gentle Baking. In Pears, for Example, when we have some of those which ripen in the Autumn, they will bake with a Tart; for as they are ripe of themselves, they require the less baking, for Ripeness is one Degree tending to Rottenness; and as that is done by Heat gently, so the Oven brings it to a certain Height suddenly, with its Safeguard of Sugar; by the additional means of which, the Fruit comes to its full Flavour. It would have done a great deal by Nature itself,

if the Tree had stood in a Place agreeable ; but much more would it be for those baking Pears, as we call them, if they had the Advantage of a good Climate ; one may guess then how much Difference there is between one and the other. The tough and hard Pears, one ought to bake twice, that is, once with a little Water and Sugar, in as hot an Oven as they bake Bread, and then put them in Pyes, and bake them over-again ; so will they become tender, well-tasted, and of a fine Colour. But be it as it may, as soon as either of these come out of the Oven, pour some Cream over them, and mix it with them, if they are to be served hot, mashing the Fruit all the while ; but if they are to be served cold, then only pour some Cream over them, when they just come from the Oven, and let it remain till you serve it cold.

There is one way which is practised by some, and that is, to break the hard Pears, just when they are taken out of the Oven, in the Pye ; for else the Outfides, though the Rind is off, will be hard and tough ; then pour on the Cream. It is to be noted, that all ripe Apples require less baking, and less Sugar than the hard Apples, which do not become ripe till some Months afterwards. When an Apple or Pear, for Example, is as ripe as it can be in our Climate, it will have some Softness, and some Sweetness in it, and therefore will require less baking, as baking is only a sort of ripening ; and so on the other hand : But we are providentially provided with both Apples and Pears, which are some ripe sooner, and some later ;

so that by the End of *July* we have some ripe, and others remain hard and sour till *October*. We ought to be apprised of the Sorts, to take them in their several Seasons, and not to take the Winter Fruits for baking, when we have ripe Fruits by us. Many thousand Bushels of Fruit are lost for want of this Caution.

So at any time, when you use Apples or Pears for Tarts, Puddings, or Sauces, let them be all of one Sort, and ripe; for if they are ripe, or towards it, they will soon soften; and if you put two sorts together, one will be in Pulp very soon, and the other will be hard for an Hour or two.

To boil FRESH SALMON.

WASH it with Salt and Water, and pour into the Water a sixth Part of Vinegar, with a little Salt, and a Stick of Horse-radish.

To broil HERRINGS, *so as to prevent their rising in the Stomach.*

TAKE fresh Herrings, scale them, gut them, and wash them; and when they are well dried with a Cloth, strew them with Flour of Ginger, as you would any Fish with Flour, then broil them; and when they are enough, the Taste of the Ginger is quite lost.

To bake TENCH. From Lady G.

LAY them in a Pan, with some Mushroom Ketchup, some strong Gravy, half a Pint of pickled Mushrooms, as much White-wine as Gravy, three or four large Shallots, an Anchovy or two, two or three Slices of fat Bacon, some Pepper, Cloves, and Nutmeg, a little Salt, some Lemon-peel, and a Bunch of Sweet-herbs; then break some Bits of Butter, and lay them on your Fish; cover all as close as you can, and give them an Hour's baking.

When they are enough, lay them in a hot Dish, pour off the Liquor, and strain it, only preserving the Mushrooms; then add to it a Spoonful of Lemon-juice, and thicken your Sauce with the Yolks of an Egg or two, beaten with Cream, and mixed by degrees with the Sauce. Pour this over your Fish, and serve it hot with Slices of Beet-roots, Lemon, and scraped Horse-raddish.

A white Fricassy of FROGS. From Mr. Ganeau.

CUT off the Hinder-legs, strip them of the Skin, and cut off the Feet, and boil them tender in a little Veal Broth, with whole Pepper, and a little Salt, with a Bunch of Sweet-herbs, and some Lemon-peel. Stew these with a Shallot till the Flesh is a little tender, strain off the Liquor, and thicken it with Cream and Butter; serve them hot with Mushrooms pickled,
tossed

tossed up with the Sauce. They make a very good Dish, and their Bones being of a very fine Texture, are better to be eaten than those of Larks.

FROGS in a brown Fricassly. From the same.

PRepare the Frogs as before, flour them well, put them into a Pan of hot Lard, and fry them brown; then drain them from the Liquor, and make a Sauce for them of good Gravy, some Lemon-peel, a Shallot or two, some Spice beaten, a Bunch of Sweet-herbs, an Anchovy, some pickled Mushrooms and their Liquor, and some Pepper and Salt. Toss up these thick with Butter, and pour the Sauce over them, and some Lemon-juice. Garnish with broiled Mushroom Flaps, and Lemon sliced.

A Gammon of a BADGER roasted. From Mr. R. T. of Leicestershire.

THE Badger is one of the cleanest Creatures in its Food of any in the World; and one may suppose that the Flesh of this Creature is not unwholesome. It eats like the finest Pork, but much sweeter.

Lay the Gammon in a Brine of Salt and Water that will bear an Egg, for a Week or ten Days; then boil it till it is tender, and after roast it, strewing it with Flour and rasped Bread sifted, in the manner of a Westphalia.

phalia Ham. Serve it hot with a Garnish of Bacon fried in Cutlets, and some Lemon in Slices.

PLUM-POTTAGE, or CHRISTMAS-POTTAGE.

TAKE a Leg of Beef, boil it to Rags, then strain off the Liquor, and put to it Cloves, Mace, and Nutmeg enough to season it, and some Apples, pared and freed from the Cores, and boiled tender; and to every Quart of Liquor put half a Pound of Currants picked clean, and rubbed in a coarse Cloth. Then add a Pound of Raisins of the Sun to a Gallon of Liquor, and half a Pound of Prunes.

VIPER-SOOP. *From Mr. Ganeau.*

TAKE Vipers alive, skin them, and cut off their Heads; cut them in Pieces, about two Inches in Length, and boil them, with their Hearts, in about a Gallon of Water to eight Vipers, if they are pretty large. Put into the Liquor a little Pepper and Salt, and a Quart of White-wine to a Gallon of Liquor; then put in some Spice to your Mind, and chop the following Herbs and put into it: Take some Chervil, some white Beet-cards or Leaves, some Hearts of Cabbage-lettuce, a Shallot, some Spinage-leaves, and some Succory. Boil these, and let them be tender; then serve it up hot, with a French-roll in the Middle,
and

and garnish with the Raspings of Bread sifted, and Slices of Lemon.

To make ALMOND-CAKES.

TAKE some Orange-flower, water, or Rose-water, with about two Grains of Amber-gris, and beat these with a Pound of blanched Almonds in a Marble Mortar; then take a Pound of fine Sugar powdered, and finely sifted, and put most of it to the Almonds when they are well beaten, and mix it well. Then make your Cakes, and lay them on Wafers, and set them in a gentle Oven, on Tin Plates; and when they are half baked, boil what Sugar you have left with some Rose-water to a Candy Height, and with a Feather wash the Cakes over with this Liquor, and close your Oven, and let them stand a few Minutes longer.

To candy ERINGO ROOTS. From Mr. Lufkin, of Colchester.

TAKE the fairest Roots of Eringo, fresh taken out of the Ground, wash them clear, and boil them in several Waters till they are very tender; wash them again, and rub them with a Cloth to dry, as much as they will bear without breaking or bruising, slit them, take out the Pith, and twist two together, like a Screw. Then take to every Pound of Root two Pounds of fine Sugar powdered, of which Sugar take one Pound at first, and boil it with some Rose-water to a Syrup; and then put in
your

your Roots, and boil them till they are clear; then wet the rest of your Sugar with Rose-water, and boil it to a Candy Height; then put in the Roots, and let them boil, shaking them often over the Fire, and when you think they are enough, take them from the Fire, and shake them till they are cold, and almost dry; then lay them upon Dishes to dry thoroughly, and when they are done, put them up in Boxes, with white Paper under and over them, and keep them in a dry Place.

To preserve GRAPES in Syrup. From the same.

TAKE your Grapes, gathered in a dry day, pick them then from the Stalks, and stone them carefully, without breaking much of the Skin, save the Juice; then take the Weight of them in fine Sugar powdered, and boil your Sugar with some Water to a Syrup, taking off the Scum as it rises. When the Scum rises no more, put in your Grapes, and boil them quick till they are as clear as Crystal, I mean the white Grapes; the red Sorts must boil till they are clear, and the Syrup will jelly; then put them into Glasses, and when they are cold, cover them close with white Paper: You may add some Orange-flower-water to the Syrup, which will give them a fine Flavour.



To bake a CALF'S-HEAD.

TAKE the Yolks of two or three Eggs, and beat them well, and with a Feather trace that Liquor over the Outside of the Head, and strew over it some Raspings of Bread sifted, some Flour, a little Pepper and Salt, Mace and Nutmeg, with a little Sage shred small; cover the Head with Bits of Butter, and pour in the Pan a little White-wine and Water, with as much Gravy; then bake it in a quick Oven, and serve it, with the Brains boiled and chopt small with some Sage and melted Butter, in a Bason by themselves.

To make Spirit of LILLY-OF-THE-VALLEY.
*From Norway *.*

GATHER your Lilly-of-the-Valley Flowers when they are dry, and pick them from the Stalks; then put a quarter of a Pint of them into a Quart of Brandy, and so in Proportion, to infuse six or eight Days; then distil it in a cold Still, marking the Bottles as they are drawn off, which is first, second, and third, &c. When you have distilled them, take the first, and so on to the third or fourth, and mix them together till it is as strong as you desire; and then bottle and cork them well, putting a Lump of Loaf-sugar into each Bottle.

* This serves, in the room of Orange-flower-water, in Puddings, and to perfume Cakes; tho' it is drank as a Dram in *Norway*.

To

*To make Artificial ANCHOVIES. From
Mr. James Randolph, of Richmond.*

ABOUT *February* you will find, in the River of *Thames*, a large Quantity of Bleak, -or in *August* a much larger Quantity in Shoals. These Fish are soft, tender, and oily, and much better than Sprats to make any Imitation of Anchovies from.

Take these, clean them, cut off their Heads, and lay them in an Earthen glazed Pan, in Layers, or single Rows, with Bay-salt between each Layer, till the Vessel is full; in a Month you may begin to use them, afterwards put Vinegar to them, which will keep them. Turn them often the first Fortnight.

*A Hog barbicued, or broiled whole.
From Vaux-Hall, Surrey.*

TAKE a Hog of five or six Months old, kill it, and take out the Entrails, so that the Hog is clear of the Harflet; then turn the Hog upon its Back, and from three Inches below the Place where it was stuck, to be killed, cut the Belly in a strait Line down to the Bottom, near the joining of the Gammons, but not so far, but that the whole Body of the Hog may hold any Liquor you would put into it.

Then stretch out the Ribs, and open the Belly as wide as may be; then strew into it what Pepper and Salt you please.

After

After this, take a large Gridiron, with two or three Ribs in it, and set it upon a Stand of Iron, about three Feet and a half high, and upon that lay your Hog, opened as above, with the Belly-side downwards, and with a good clear Fire of Charcoal under it. Broil that Side till it is enough, flouring the Back at the same time often.

N. B. This should be done in a Yard, or Garden, with a Covering like a Tent over it.

When the Belly-part of the Hog is enough, and turned upwards, and well fixed to be steady upon the Grid-iron, or Barbacue, pour into the Belly of the Hog three or four Quarts of Water, and half as much White-wine, and as much Salt as you will, with some Sage cut small, adding the Peels of six or eight Lemons, and an Ounce of fresh Cloves whole.

Then let it broil till it is enough, which will be, from the Beginning to the End, about seven or eight Hours; and when you serve it, pour out the Sauce, and lay it in a Dish, with the Back upwards.

BEEF

BEEF or PORK *to be salted for boiling immediately from the Shambles. From Mr. J. P. Chymist.*

TAKE any Piece of Beef you desire to boil, or Pork for the same, dressing it fresh from the Shambles, or Market, and salt it very well just before you put it into the Pot; then, as soon as your Meat is salted, take a coarse Linen Cloth, and flour it very well, and then put the Meat into it, and tie it up close. Put this into a Kettle of boiling Water, and boil it as long as you would any salt Piece of Beef of the same Bigness, and it will come out as salt as a Piece of Meat that had been salted four or five Days; but, by this way of salting, one ought not to have Pieces of above five or six Pounds Weight.

POTATOE-PUDDING, *made with Sweet-meats. From Mr. Moring, Temple-Bar.*

TAKE some clean Potatoes, boil them tender, and clean from their Skins, break them in a Marble Mortar, till they become a Pulp, with some Slices of candied Lemons and Oranges, Spices, and Lemon-peel candied; put to these some Marrow, and as much Sugar, with Orange-flower-water, as you think fit. Mix all together, and then take some whole candied Orange-peels, and stuff them full of the Meat, and set them upon a Dish in a gentle Oven;

Oven; and when they have stood half an Hour, serve them hot, with a Sauce of Sack and Butter, and fine Sugar grated over them.

To dress SALT FISH.

OLD Ling must be laid in Water twelve Hours, then lay it twelve Hours on a Board, and then twelve more in Water. When you boil it, put it into the Water cold; if it is good, it will take about fifteen Minutes boiling softly. Boil Parsnips very tender, slice them, lay them in a Plate, the Fish by itself dry, and Butter and hard Eggs chopt in a Bason.

As to the Water-Cod, that need only be boiled, and well skimmed.

GOOSBERRY-FOOL.

SET a Quart of Goosberries on the Fire in about a Quart of Water. When they begin to simmer, and turn yellow, and begin to plump, throw them into a Cullender to drain the Water out; then with the Back of a Spoon carefully squeeze the Pulp, throw the Sieve into a Dish, make them pretty sweet, and let them stand till they are cold; then take a Quart of new Milk, and the Yolks of two Eggs, with a little Nutmeg; stir it softly over a slow Fire till it simmers; take it off, and by Degrees stir it into the Goosberries. Let it stand till it is cold. If you make it with Cream, you need not put Eggs in.

A RICE-SOOP.

Simmer two Quarts of Water, a Pound of Rice, and a little Cinnamon till the Rice is tender; take out the Cinnamon, and sweeten it to your Palate, grate half a Nutmeg, and let it stand till cold; beat the Yolks of three Eggs, with half a Pint of White-wine, mix them very well, then stir them into the Rice; set them on a slow Fire, and keep stirring all the time, for fear of curdling. When it is of a good Thickness, and boils, take it up. Keep stirring it till you put it into your Dish.

SOOP-MEAGRE.

SHAKE half a Pound of Butter in a deep Stew-pan till it has done making a Noise; then throw in six Onions cut small, and shake them about. Take a Bunch of Sellery clean washed and picked, cut in Pieces half as long as your Finger, a large Handful of Spinage clean washed and picked, a good Lettuce clean washed, if you have it, and cut small, a little Bundle of Parsley chopt fine; shake all this well together in the Pan for a quarter of an Hour; then shake in a little Flour, stir all together, and pour into the Stew-pan two Quarts of boiling Water; take a Handful of dry hard Crust, throw in a Tea-spoonful of beaten Pepper, three Blades of Mace beat fine; stir all together, and let it boil softly half an Hour; then take it off the Fire, and beat up the Yolks
of

of two Eggs and stir in, and one Spoonful of Vinegar.

A HAM-PYE.

CUT Slices of cold boiled Ham, lay a Layer of Ham, shake a little Pepper over it; then take a large young Fowl, pepper and salt it Inside and Outside; lay the Fowl on the Ham, boil some Eggs hard, put in the Yolks, and cover all with another Layer of Ham; put on the Top-crust, bake it well; have ready, when it comes out of the Oven, some good Beef-gravy, enough to fill the Pye.

A ready GRAVY for a FOWL.

BOIL the Neck, Liver, and Gizzard, in half a Pint of Water, with a Piece of Bread toasted brown, and a little Pepper and Salt till it is half reduced; then add half a Glass of Red-wine, boil it and strain it; thicken with a Piece of Butter rolled in Flour, and add a little Ketchup.

GRAVY for WHITE SAUCE.

CUT a Pound of Veal into small Pieces, boil it in a Quart of Water, with an Onion, a Blade of Mace, two Cloves, and a few whole Pepper-corns, till it is as rich as you would have it.

To burn BUTTER.

SHAKE some Flower upon two or three Ounces of Butter, put it into a hot Frying-pan, let it boil, and when it turns brown, put in the Liquor you intend to thicken, and keep it quick stirring; boil it well, or it will taste raw.

SCOTCH-COLLOPS.

CUT your Veal thin, beat it with the Back of a Knife, grate some Nutmeg over it, dip it in the Yolk of an Egg, and fry it in Butter, not too brown; then pour the Butter from them, have ready half a Pint of Gravy, a little Butter rolled in Flour, a few Mushrooms, the Yolk of an Egg, and a little Salt; stir it all together, and when it is of a fine Thickness, dish it up, with Force meat-balls, Cock-combs, Morilles, Truffles, Bits of dried Bacon, &c. as you think proper.

White SCOTCH-COLLOPS

ARE done as before, only don't dip them in Egg, and fry them till they are tender, but not brown. Take your Meat out of the Pan, and pour all out; then put in your Meat again, as above, with some Cream, to make it white.

A brown FRICASSY.

CUT your Rabbits or Chickens in Pieces, have ready some grated Bread, a little beaten Mace, and a little grated Nutmeg mixt together, and then roll them in it; put a little Butter into your Stew-pan, and when it is melted put in your Meat. Fry it of a fine brown, and take care they don't stick to the Bottom of the Pan; then pour the Butter from them, and pour in half a Pint of Gravy, a little Red-wine, Mushrooms, a little Salt, and a Piece of Butter rolled in Flour. When it is of a fine Thickness dish it up, and send it to Table.

A white FRICASSY.

CUT your Chickens or Rabbits to Pieces, just lay them in warm Water to draw out the Blood, and then dry them in a clean Cloth; put them into a Stew-pan with Milk and Water, stew them till they are tender; then take them out with a Fork, and put them in half a Pint of Milk thickened with the Yolk of an Egg, and a quarter of a Pound of Butter; keep it stirring, and when quite hot, and of a proper Thickness, add a little Nutmeg, and Mushrooms, shake all for a Minute or two, and dish it up.

To roast PIGEONS.

PUT into the Bellies Parsley clean washed and chopped, with Pepper and Salt rolled in Butter, tie the Neck-end close, skewer two together, and run the Spit between them, then baste them with Butter, and serve them with Butter in the Dish.

CHICKENS roasted with Force-meat.

BREAK the Breast-bones, and make a Force-meat with the Flesh of a Fowl or Veal, some Slices of Ham, or lean Bacon; chop them all well together; the Crumb of a Penny-loaf soaked in Milk boiled; mix all together, with Nutmeg, Pepper, Salt, a little Thyme, Parsley, Lemon-peel, and the Yolks of two Eggs; fill your Fowls, spit them, tie them at both Ends, and paper the Breasts. Garnish with fried Bacon and Lemon-peel, and serve it with good Gravy, and, if you have them, Mushrooms.

To keep MEAT hot.

THE best way to keep Meat hot, if it be done before your Company is ready, is to set the Dish over a Pan of boiling Water; cover the Dish with a deep Cover, so as not to touch the Meat, and throw a Cloth over all. Thus you may keep your Meat hot a long time,
and

and it is better than over-roasting and spoiling the Meat. The Steam of the Water keeps the Meat hot, and don't draw the Gravy out, or dry it up, as the Fire or a Chafing-dish does.

To roast a Pig.

SPIT your Pig, and lay it to the Fire, which must be a very good one at each End, or hang a flat Iron in the Middle of the Grate. Before you lay your Pig down, take a little Sage shred small, a Piece of Butter as big as a Walnut, and a little Pepper and Salt; put them into the Pig, and sew it up with coarse Thread; then flour it all over thoroughly, and keep flouring it well, till the Eyes drop out, or you find the Crackling hard. Save all the Gravy that drops from it, by setting a Dish under the Pig in the Dripping-pan. When the Pig is enough, stir the Fire up brisk; take a coarse Cloth, with about a quarter of a Pound of Butter in it, and rub the Pig all over till the Crackling is quite crisp, and then take it up. Chop the Brains small, put them into a good Beef Gravy thickened with Bread cut in thin Slices and boiled in it, and pour it all into the Dish.

To make Hog's-PUDDINGS with Currants.

TAKE three Pounds of grated Bread to four Pounds of Beef-sweet finely shred, two Pounds of Currants, Cloves, Mace, and Cinnamon, of each half an Ounce beaten fine, a

little Salt, a Pound and half of Sugar, a Pint of Sack, a Quart of Cream, a little Rose-water, twenty Eggs well beaten, but half the Whites; mix all these well together, and fill the Guts half full; boil them a little, and prick them as they boil, to keep them from breaking the Guts; take them up on clean Cloths.

A Counterfeit Haunch of VENISON.

ORDER a Leg of exceeding fat Mutton to be cut like a Haunch, lay it the Back-side downward in a Pan, and pour a Bottle of Red-wine upon it; let it lie twenty-four Hours, then spit it, and baste it with the same Liquor and Butter all the time it is roasting; an Hour and a half will do it, with a good Fire. Serve it up with Venison Sauce.

*To bake Herrings in an extraordinary manner.
From Mrs. M. N. of Shrewsbury.*

TAKE fresh Herrings, and when they are scaled and cleaned, put them in a glazed Earthen Vessel, where they can lie strait; then put in as much of the following Liquor as will cover them, viz. An equal Quantity of fine pale old strong Beer with Vinegar, which is the best, or else all Vinegar, or, as some do, put two Parts of Vinegar, and one of Water; any of these will do well; then put in some Bay-salt, such a Quantity as you think will season it to your Mind; and to that a tenth Part of Salt-petre, which will not make it salt, but give

give it a fine Relish; to these put two or three Bay-leaves, a Bunch of Sweet-herbs, some Cloves, or Jamaica Pepper, and some whole Pepper; then cover your Pan, and bake it in a quick Oven, with Bread. These must be eaten cold, and are excellent if made pretty high with the Spice, and well done; the Bones will dissolve in baking.

To draw GRAVY for a private Family.

TAKE a fleshy Piece of Beef, without Fat, and cut into Pieces about the Bigness of Pigeon's Eggs; then flour it well, and put it in a Sauce-pan, with a little fresh Lard, or a little Butter, a small Onion sliced, some Powder of Sweet-marjoram, and a little Pepper; cover all close, and stir it now and then till the Gravy is come out enough, and then pour on it some Water when the Gravy is brown, and stir all together, and let them boil some time; then strain it off, adding a little Lemon-juice.

Another GRAVY for a private Family, where there is not an Opportunity of getting Beef to make it of.

TAKE some Butter and some Onion, cut small, put it in a Sauce-pan, and set it over the Fire till the Butter melts; then drudge in some Flour, and stir it well till the Froth sinks down, and then it will be brown; you

must then have ready prepared the following Mixture to throw in, viz. Some good old Beer, and as much Water, an Onion cut small, some Pepper and Salt, a small Anchovy shred, a little Lemon-peel grated, a Clove or two, and, if you have it, a little Mushroom-liquor, or Liquor of pickled Walnuts; then let them all simmer together some time, and it will produce a thick good Gravy.

Directions concerning BRITISH PICKLED
HERRINGS.

LAY the Fish in a Plate or Trencher, beat it on each Side with the Flat of a Knife, to loosen the Skin; cut a thin Stripe off the Belly, and strip the Back, to divide the Skin, which then must be stripped on each side with the Knife and Fingers, beginning at the Neck. Take out the Row, and rub the Inside and the whole Herring with the Corner of a Napkin, dipped in Vinegar.

The Fish being prepared as above, cut off the Head and Tail; then divide the Herring into Pieces of about an Inch long; afterwards put the Pieces together, as though the Fish were entire; eat it with Oil, Vinegar, new Bread and Butter, Pickles, &c.

A Second Way.

AFTER the Herring is skinned, &c. as above directed, shave it very thin, and when cut to the Bone, turn it and shave it in like manner on the other Side. A Herring may
be

be thus cut cut so thin, that the Pieces of it will cover a Plate.

A Third Way.

THE Herring being prepared pursuant to the above Directions, take it by the Tail, in the Middle of which cut a Slit half an Inch long, or more; pull each Tip of the Tail opposite ways, by which means the Herring will be split into two Parts; in one of these Parts no Bone will be left, and the Bone left in the other Part may easily be taken out from a new pickled Herring, by loosening the Bone at the Neck, and drawing it along. The two divided Parts of the Herring may then be laid together, cut into Slices, and eaten between Bread and Butter, or minced and mixed with a Sallad of any kind, or else made into a Salamongundy, with Chicken, Rabbit, or Veal. In many Countries Pickled Herrings are made to serve all the Purposes of Ham or Bacon.

To make TURNIP-WINE.

T A K E a good many Turnips, pare them, slice them, put them into a Cyder-press, and press out all the Juice very well; to every Gallon of Juice have three Pounds of Lump Sugar; have a Vessel ready just big enough to hold the Juice, put your Sugar into a Vessel; and also to every Gallon of Juice half a Pint of Brandy; pour in the Juice, and lay something over the Bung for a Week, to see if it

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works;

works ; if it does, you must not bung it down till it has done working ; then stop it close for three Months, and draw it off into another Vessel ; when it is fine, bottle it off.

To make RASPBERRY-WINE.

TAKE some fine ripe Raspberries, bruise them with the Back of a Spoon, then strain them through a Flannel Bag into a Stone Jar ; to each Quart of Juice put a Pound of double-refined Sugar, stir it well together, and cover it close ; let it stand three Days, then pour it off clear. To a Quart of Juice put two Quarts of White-wine, bottle it off ; it will be fit to drink in a Week. Brandy made thus is a very fine Dram, and a much better way than steeping the Raspberries.

MOON-SHINE.

FIRST have a Piece of Tin, made in the Shape of a Half-moon, as deep as a half-pint Bason, and one in the Shape of a large Star, and two or three lesser ones : Boil two Calf's-feet in a Gallon of Water till it comes to a Quart ; then strain it off, and when cold, skim off all the Fat ; take half the Jelly, and sweeten it with Sugar to your Palate, beat up with the Whites of four Eggs ; stir all together over a slow Fire till it boils, then run it through a Flannel Bag till clear ; put it in a clean Sauce-pan, and take an Ounce of sweet Almonds, blanched and beat very fine in a Marble

ble Mortar, with two Spoonfuls of Rose-water, and two of Orange-flower-water; then strain it through a coarse Cloth, mix it with the Jelly, stir in four large Spoonfuls of thick Cream, stir it all together till it boils; then have ready the Dish you intend it for, lay the Tin in the Shape of a Half-moon in the Middle, and the Stars round it; lay little Weights on the Tin to keep them in the Places you would have them lie; then pour in the above *Blanc Manger* into the Dish, and when it is quite cold, take out the Tin Things, and mix the other half of the Jelly with half a Pint of good White-wine, and the Juice of two or three Lemons, with Loaf-sugar enough to make it sweet, and the Whites of eight Eggs beaten fine; stir it all together over a slow Fire till it boils; then run it through a Flannel Bag till it is quite clear in a China Basin, and very carefully fill up the Places where you took the Tin out; let it stand till cold, and send it to Table.

Note, You may, for change, fill the Dish with a fine thick Almond Custard; and, when it is cold, fill up the Half-moon and Stars with the clear Jelly.

To dress HOG'S-FEET and EARS the best Way.

WHEN they are nicely cleaned, put them into a Pot with a Bay-leaf, and a large Onion, and as much Water as will cover them; season them with Salt and a little Pepper; bake them with Household Bread; keep them in this

Pickle till you want them ; then take them out, and cut them in handsome Pieces, fry them, and take for Sauce three Spoonfuls of the Pickle, shake in some Flour, a Piece of Butter, and a Spoonful of Mustard ; lay the Ears in the Middle, the Feet round, and pour the Sauce over.

To make CHICKEN-WATER.

TAKE a Cock, or large Fowl, flea it, then bruise it with a Hammer, and put it into a Gallon of Water, with a Crust of Bread ; let it boil half away, and strain it off.

To make a good GINGERBREAD without Butter.

TAKE two Pounds of Treacle, candied Orange, Lemon, and Citron-peel, of each a quarter of a Pound ; as much candied Ginger, all sliced thin ; one Ounce of Caraway-seed, and one Ounce of Coriander-seed, with one Ounce of beaten Ginger ; mix in as much Flour as will make it a soft Paste ; lay it in Cakes on Tin Plates, and bake it in a quick Oven ; keep it dry, and it will be good some Months.

*Dr. Ratcliffe's Receipt for the HOOPING-
COUGH.*

TAKE two Ounces of Conserve of Roses, two Ounces of Raisins of the Sun stoned, two Ounces of brown Sugar-candy, and two Pennyworth of Spirits of Sulphur; beat them up into a Conserve, to be taken Morning and Evening.

To boil a TONGUE.

A Tongue, if salt, put in the Pot over Night, and don't let it boil till about three Hours before Dinner, and then keep it boiling all that time; if fresh out of the Pickle, two Hours, and put it in when the Water boils.

An Ointment for a BURN or SCALD.

TAKE a Bottle of the best Oil of Olives, and as much of the Thorn-apple as you can stir in when it is bruised; set it on a gentle Fire, and let it boil till you find it is of a good green Colour; drop it on a Salver, and, if you make it directly, you must take a quarter of a Pound of Bees-wax, a quarter of a Pound of Rosin, and two Ounces of Venice Turpentine; set your green Oil over the Fire, then slice your Bees-wax, beat your Rosin, and put them in; let them infuse gently till all is melted, then take it off the Fire, and put in your Turpentine;

fine; stir it about, put it into a Gallipot, and keep it for your Use.

To cure a BURN.

BEAT up the Whites of Eggs well with White-rose-water, and anoint the Part.

To make MACKEROONS.

BLANCH and beat your Almonds with Rose and Orange-flower-water; to every Pound of Almonds put a Pound of fine Sugar, and the Whites of three large Eggs beat to a Froth; put all to the Almonds, and beat it together very well in your Mortar; when it is small enough, make it scalding hot in your Preserving-pan, then drop it on Wafer-paper, and bake it on Sheets of Tin; be sure the Oven be not scorching.

CREAM-FLUMMERY.

TAKE a Pint of Cream, three Spoonfuls of Rice Flower, very fine ground or beat, and sifted till it is small, three Ounces of Sugar, and two Ounces of Almonds beat small, mix with some Spoonfuls of Milk, for fear of oiling, the Whites of three Eggs beat; strain the Cream and Eggs to the Almonds, and set it on the Fire, and stir it all one way, till it is thick and smooth as Custard; then pour it into deep Glasses, that when it is cold it may turn out in
picked

picked Shapes; blanch and cut some Almonds in Slips to stick upon it.

CURRENT CLEAR CAKES.

INfuse your Currants in a Stone Pan or Jug, that you may keep it close covered in a Kettle of Water, to boil till they are tender, then pass them while they are hot through your Jelly-bag; to a Pound of this Liquor put a Pound of double-refin'd Sugar, boiled to a thick Candy, till it is almost Sugar again; then put in your Liquor, and make it scalding hot, but it must not boil; then put it into Glasses, the Thickness you would have your Cakes of, and put them into your Stove, with a moderate Heat, till they are a strong Jelly; then turn them out upon Glass Plates, sift a little Sugar on the Top of them, keep them turned and stoved till they are candied. White Currants and Pear Plums are done the same way.

A Stay to be laid to the Throat for a CANKER.

TAKE Verdigrease beat fine, and mix it with Butter, lay it to the Throat, and put a Cloth between it and the Skin, or else it will make it sore. It will keep the Canker from spreading, and sometimes cure without washing.

To Roast a TONGUE, or UDDER.

PARboil it first, then roast it, stick eight or ten Cloves about it; baste it with Butter, and have some Gravy and Sweet-sauce. An Udder eats very well done the same way.

A Powder to clean the TEETH.

TAKE Pumice-stone and Cuttel-fish-bone, of each an Ounce, Tartar of Vitriol and Mastick, of each two Drachms, Musk a Scruple, and Oil of Rhodium three Drops; mix all into a fine Powder.

PUFFS to fry instead of FRITTERS.

TAKE a Pint of Milk, as much Flour as will make it a Hasty-pudding, carefully mixed a little at a time, that it may not grow lumpy; pour it out to cool, and then add to it three Eggs, a little Salt, and Sugar; fry them in good Lard over a quick Fire; drop them in small, and they will be round.

A Water for the EYES.

TAKE three Pints of Milk, two Handfuls of Eye-bright, and a Handful of Celandine; distil this off in a cold Still, and keep it for your Use.

To Camphirize Spirit of WINE.

PUT four Ounces of Camphire into a Quart of highly rectified Spirit of Wine; set it in the Sun, and always keep it close stopped; as soon as it is dissolved it is fit almost for all Uses, as Kibes, Chilblains, for Head-aches, many sorts of Sores that want drying; therefore it is sometimes dissolved in good Hungary-water: It ought always to be in a Family.

A good Salve for sore LIPS, or NIPPLES.

TAKE two Ounces of Bees-wax, as much good Sallad-oil, set it over the Fire, colour it with Alcany-roots; when it is boiled, and of a fine red, strain it, and drop in six-pennyworth of Balsam of Peru; then pour it into the Bottom of Tea-cups, that it may come out in little Cakes.

Another for the same.

TAKE four Ounces of fresh Beef-mar-row, or unsalted Butter, three Ounces of Virgins-wax, Alcany-roots half an Ounce, as much Storax, and as much Gumben, one sliced Pippin, half an Ounce of Loaf-sugar, six Spoonfuls of Claret, and four of Sack; let all boil till it is of a good Colour; then pour it into Cups to cool; and when you take them out, dry the Bottoms of the Cakes from the Liquid Part.

Arti-

Artificial ASSES MILK.

TAKE two Ounces of Pearl Barley, two large Spoonfuls of Hartshorn Shavings, one Ounce of Eringo-root, one Ounce of China-root, one Ounce of preserved Ginger, eighteen Snails bruised with the Shells, to be boiled in three Quarts of Water till it comes to three Pints; then boil a Pint of new Milk, mix it with the rest, and put in two Ounces of Balsam of Tolu. Take half a Pint in the Morning and half a Pint at Night.

For a HOARSENESS.

TAKE a Quart of Pennyroyal-water, and an Ounce and three-quarters of Spanish Liquorice, and simmer it over the Fire.

*The best way to make the old English BREAD
PUDDING.*

GRATE a Penny-loaf, all but the Crust, and pour upon it a full Pint of boiling Milk; if you can get Cream it is better; cover it, and let it stand to scald; for this Quantity beat up five Eggs, leave out two Whites, with a little Salt, and a little Sugar, strain this to the Bread and Milk; when that is pretty cool, grate in a little Nutmeg, and mix all well; pour it into little wooden Dishes that have been buttered, and are of a Size; tie them up in Cloths very tight; they require near an Hour
to

to boil when in Dishes; be sure to flour the Cloth you tie over the Dish, because if you would have your Pudding very good, you must make it almost as thin as Custard; and in the Spring, the Addition of Juice of Spinage makes it as good as Tansy.

FRENCH BREAD.

TAKE a Quart of Flour, and put to it three Spoonfuls of Ale-yeast, an equal Quantity of Milk and Water warmed; about the Bigness of a Walnut of good Butter, and a little Salt; make them pretty light, and drop them on Tin Plates, set them before the Fire to rise, and bake them in a quick Oven; rasp them.

An Ointment for the PILES, when swelled and painful.

INfuse Elder-flowers in Linseed Oil; let them stand in the Sun a Month; then strain it, and take two Spoonfuls of this Oil, an Ounce of Bees-wax, half an Ounce of Turpentine, the Yolk of an Egg, beat all together in a Mortar; spread it on a Cloth, and apply it to the Part.

Another for the same.

TAKE an Ounce of Virgins-wax, two Ounces of Linseed-oil, half an Ounce of Camphire, and as much Sperma-ceti, and one Drachm of Oil of Amber; melt these together, and spread it on Plaisters; when you are in pain, both these are very good; but the most effectual way to prevent coming to Extremity is, to keep the Body always open with Lenitive Electuary, and Flour of Brimstone, Syrup of Roses, or any gentle cooling Medicines, among which Number stewed Prunes, though out of Fashion, must not be despised.

*An incomparable Medicine for the SCURVY
in the TEETH.*

TAKE a Quart of good White-wine Vinegar, heat a Piece of Steel red hot, and quench it eight or ten times in the Vinegar, as fast as you can heat it; then add to this Liquor an Ounce of powdered Myrrh, and half an Ounce of Mastick powdered; wash your Teeth twice or thrice a Day.

To pot a cold TONGUE, BEEF, or VENISON.

CUT it small, beat it well in a Marble Mortar, with melted Butter and two Anchovies, till the Meat is mellow and fine; then put it down close in your Pots, and cover it with clarified Butter. Thus you may do cold
Wild-

Wild-fowl; or you may pot any sort of cold Fowl whole, seasoning them with what Spice you please.

Stewed SPINAGE and EGGS.

PICK and wash your Spinage very clean, put it into a Sauce-pan, with a little Salt; cover it close, shake the Pan often, when it is just tender, and whilst it is green throw it into a Sieve to drain, lay it into your Dish. In the mean time have a Stew-pan of Water boiling, break as many Eggs into Cups as you would poach. When the Water boils put in the Eggs, have an Egg-slice ready to take them out with, lay them on the Spinage, and garnish the Dish with Orange cut into Quarters, with melted Butter in a Cup.

A good Remedy for the TOOTH-ACH.

TAKE a little Cotton, and imbibe in it Lucatellus's Balsam melted in a Spoon, and put it in a hollow Tooth.

Another.

TAKE Camphire and Opium, of each as much as a Pin's Head, and put it into the hollow Tooth.

An excellent EYE-WATER.

TAKE a Pennyworth of white Copperas, and steep it in a Quart of Spring-water in the Sun; wash your Eyes with the Water.

ASPARAGUS and EGGS.

TOAST a Toast as big as you have Occasion for, butter it, and lay it in your Dish; butter some Eggs as above, and lay over it: In the mean time, boil some Grass tender, cut it small, and lay it over the Eggs. This makes a pretty Side-dish for a Second Course, or a Corner-plate.

To soufe a TURKEY, in Imitation of STURGEON.

TAKE a fine large Turkey, dress it very clean, dry and bone it, then tie it up as you do Sturgeon; put into the Pot you boil it in one Quart of White-wine, one Quart of Water, and one Quart of good Vinegar, and a very large Handful of Salt; let it boil, and scum it well, and then put in the Turkey; when it is enough, take it out, and tie it tighter; let the Liquor boil a little longer; and if it wants more Vinegar or Salt, add it when it is cold; pour it upon the Turkey, it will keep some Months; you eat it with Oil and Vinegar, or Sugar and Vinegar; it is more delicate than Sturgeon, and makes a pretty Variety,

riety, when that is not to be had; cover it with Fennel when it is brought to the Table.

Dr. Ratcliffe's Receipt for the GREEN SICKNESS.

TAKE six Grains of the Filings of Steel, with as much Extract of Gentian as will make them up into the Consistence of Pills; make the Pills small, and take one in the Morning, one at Four o'Clock in the Afternoon, and another at going to Bed.

To draw out a THORN.

TAKE a little black Soap, and chew some Nut-kernels to mix with the Soap, and lay it on the Place grieved, repeat it till the Thorn comes out.

For the GREEN-SICKNESS.

TAKE six Quarts of Spring-water, two Handfuls of Pennyroyal, a Handful of red Fennel, and a Pound of a Belly-piece of Pork; stew them to three Quarts, and take half a Pint Morning and Night.

To broil COD-SOUNDS.

YOU must first lay them in hot Water a few Minutes; take them out, and rub them well with Salt, to take off the Skin and black Dirt, then they will look white; then put them

them in Water, and give them a boil; take them out and flour them well, pepper and salt them, and broil them; when they are enough, lay them in your Dish, and pour melted Butter and Mustard into the Dish. Broil them whole.

To draw an Imposthume out of the EAR.

TAKE Camomile, and burn it between two Tiles, and put it in a Cloth; apply it as hot to the Ear as it can be suffered; repeat it till you find Ease.

To keep DAMSONS for Tarts.

YOU must make a Syrup of a Pound and a half of Sugar to a Quart of Water; boil and scum it very clear; when cold, put them into the Syrup, set them down on a soft Fire, and keep them down in the Syrup, and gently stirring till they are scalding hot; then set them off till cold; put them into little Pots or Jars, such as you can use at once; for when any of these Fruits are exposed to the Air, they spoil in a Day or two, unless such Sweet-meats as you preserve with the full Weight of Sugar: Cover these over as the other, with melted Butter or Oil; Beef-sweet is hard, and apter to crack at the Edge in Winter.

A DIET-DRINK.

TAKE Figs, and Raisins sliced, of each four Ounces, Anniseeds and sweet Fennel bruised, of each three Ounces, Liquorice two Ounces, Cinquefoil, two Handfuls, Mallow-roots, and Fennel-roots, of each three Ounces; boil them in four Quarts of Water for a Quarter of an Hour; then strain it, and sweeten it with Sugar-candy; when it is cold, put it in Bottles, and drink of it three times a Day.

Another.

TAKE a Pound of Lime to a Gallon of Water boiling, let it stand all Night, strain it off clear, and to make it, sweeten it with Liquorice, or Figs; drink it Morning and Evening, eating a Crust.

For the CANKER.

TAKE a quarter of a Pound of Honey, the Quantity of a Walnut of Allum beat fine; take Woodbine-leaves, Columbine-leaves, Briar-leaves, and Red-sage, Sorrel, and Violet-leaves, of each one Handful, two or three Sprigs of Rue; stamp all the Leaves, strain the Juice, and boil it with the Honey and Allum; scum it clean, and wash the Mouth often with it.

To make KETCHUP to keep ten Years.

TAKE a Gallon of strong stale Beer, one Pound of Anchovies washed from the Pickle, a Pound of Shallots peeled, half an Ounce of Mace, half an Ounce of Cloves, a quarter of an Ounce of whole Pepper, three or four large Races of Ginger, two Quarts of the large Mushroom-flaps rubbed to Pieces. Cover all this close, and let it simmer till it is half wasted, then strain it through a Flannel Bag, let it stand till it is quite cold, then bottle it. You may carry it to the Indies. A Spoonful of this to a Pound of fresh Butter melted makes fine Fish Sauce, or in the room of Gravy Sauce. The stronger and staler the Beer is, the better Ketchup it will be.

For a CONSUMPTION.

TAKE two Quarts of Milk, half an Ounce of Red-rose-leaves, and a quarter of a Pound of brown Sugar-candy; bake all these in an Earthen-pot, and take a Coffee-cup full Morning and Night.

Another.

TAKE a Quart of new Milk, half an Ounce of English Liquorice stringed, half a Pound of Figs sliced, a quarter of a Pound of Raisins sliced and stoned, and two Pippins pared and sliced; boil them together till the
Apples

Apples are soft, then turn the Milk with two Spoonfuls of made Mustard, sweeten it with English Honey, and drink a quarter of a Pint at Night, and in the Morning.

To keep WHITE BULLACE, or PEAR-PLUMS.

Gather them when full grown, and before they turn; pick out the largest; and to the small ones put as much cold Water as will make Liquor to cover the fine ones; let these boil gently till they are soft, then strain the Liquor from them, and let it stand till it is cool enough to bear your Finger; then put your large ones into this Pickle till they are quite cold; then you must put them into large-neck'd Bottles, or small Jars, and lay Paper, cut fit, upon them; over which pour melted Butter, or rather sweet Oil: If you are careful in taking it off, this Method seldom fails.

Thin PANCAKES, called a QUIRE OF PAPER.

TAKE a Pint of Cream, six Eggs, three Spoonfuls of fine Flour, three of Sack, one of Orange-flower-water, a little Sugar, and half a Nutmeg grated, half a Pound of melted Butter, almost cold; mingle all well together, and butter the Pan for the first Pancake; let them run as thin as possible; when they are just coloured they are enough: And so do with all the fine Pancakes.

An excellent Remedy for a CONSUMPTION.

TAKE half an Ounce of the best Raisins of the Sun, stone them, and put to them two Ounces of brown Sugar-candy; then beat and incorporate them together in a Stone or Wooden Mortar, and in the beating of them put in half a Spoonful of the Oil of sweet Almonds, until they are pretty well moistened; and when it is beaten like a Conserve, take as much as a Nutmeg Night and Morning.

Another.

TAKE twenty Snails, and a Handful of broad Daifies, and put in a Quart of Water, and gently boil it to a Pint; take a Spoonful every Morning in some Milk.

Another.

TAKE twelve Leaves of Holford to two Quarts of Spring-water, the Spring rising against the Sun in the Morning; boil it to a Quart, and then take a Quart of new Milk, boil it, and let both be cold; then mix it, and drink it like common Drink, and no other.

*Dr. Gibson's Receipt for a CONSUMPTION,
instead of Asses Milk.*

TO three Pints of Water put forty Snails, two Ounces of Eringo-root, and two Ounces of French Barley; boil it to a Quart, then strain it, and take two Spoonfuls in half a Pint of Milk, twice a Day.

To make WAFERS.

DRY your Flour, and make it into a thick Batter with Cream, put in Mace very fine beat, a little Sugar to your Taste; butter your Irons, and let them be hot; then put in a Tea-spoonful of the Batter; so bake them with Care, and roll them off the Iron on a small Stick.

To make Essence of HAM.

TAKE off the Fat of a Ham, and cut the Lean into Slices; beat them well, and lay them in the Bottom of a Stew-pan, with Slices of Carrots, Parsnips, and Onions; cover your Pan, and set it over a gentle Fire; let them stew till they begin to stick; then sprinkle on a little Flour, and turn them; then moisten with Broth and Veal Gravy: Season them with three or four Mushrooms, as many Truffles, a whole Leek, some Parsley, and half a dozen Cloves; or, instead of a Leek, a Clove of Garlick. Put in some Crusts of Bread, and

let them simmer over the Fire for a quarter of an Hour ; strain it, and set it away for Use. Any Pork or Ham does for this, that is well made.

Rules to be observed in all Made Dishes.

FIRST, that the Stew-pans, or Sauce-pans, and Covers, be very clean, free from Sand, and well tinned ; and that all the white Sauces have a little Tartness, and be very smooth and of a fine Thickness ; and all the time any white Sauce is over the Fire, keep stirring it one way.

And as to brown Sauce, take great Care no Fat swims at the Top ; but that it be all smooth alike, and about as thick as good Cream, and not to taste of one thing more than another. As to Pepper and Salt, season to your Palate ; but don't put too much of either, for that will take away the fine Flavour of every thing. As to most made Dishes, you may put in what you think proper to enlarge it, or make it good ; as Mushrooms pickled, dried, fresh, or powder'd ; Truffles, Morels, Cocks-combs stew'd, Ox-palates cut in little Bits, Artichoke-bottoms, either pickled, fresh boiled, or dried ones softened in warm Water, each cut in four Pieces, Asparagus-tops, the Yolks of hard Eggs, Force-meat-balls, &c. The best things to give Sauce a Tartness are Mushroom-pickle, white Walnut pickle, Elder-vinegar, or Lemon-juice.

To make the Pastry-Cooks WIGS.

TAKE a quarter of a Peck of Flour, put to it half a Pound of Sugar, and as much Caraways, smooth or rough, as you like; mix these, and set them to the Fire to dry; then make a Pound and half of Butter hot over a gentle Fire, stir it often, and add to it near a Quart of good Milk or Cream; when the Butter is melted in the Cream, pour it into the Middle of the Flour, and to it pour a little Sack, and a full Pint and a half of very good Ale-yeast; let it stand before the Fire to rise, before you lay them on your Tin-plates to bake.

TORT DE MOY.

MAKE Puff-paste, and lay round your Dish; then a Layer of Bisket, and a Layer of Butter and Marrow, and then a Layer of all sorts of Sweet-meats, or as many as you have, and so do till your Dish is full; then boil a Quart of Cream, and thicken it with four Eggs, and a Spoonful of Orange-flower-water. Sweeten it with Sugar to your Palate, and pour over the rest. Half an Hour will bake it.

An easy Medicine for a dry husky COUGH.

DRINK near a Pint of Spring-water as hot as you can the last thing you do going to Rest.

This is recommended by one whose Integrity may be depended on; and though 'tis seemingly a trifling Prescription, it has done very wonderful Cures.

An admirable Medicine for the PILES.

TAKE a Handful of the Leaves of Mullein, and boil them in a Pint of Milk; sweeten this with an Ounce of Syrup of Violets, and drink it every Night, going to rest, for five or six Weeks, and it will certainly take away the Cause.

To make fine ANCHOVY SAUCE.

TAKE a Pint of Gravy, put in an Anchovy, take a quarter of a Pound of Butter rolled in a little Flour, and stir all together till it boils. You may add a little Juice of Lemon, Ketchup, Red-wine, and Walnut Liquor, just as you please.

Lozenges for the PILES, as used in the West-Indies.

TWO Ounces of Flour of Sulphur; of fine Sugar pounded, with Mucilage of Gum-Tacamahaca, and Red-rose-water, four Ounces; make it into Lozenges, and dry them before the Fire, or in an Oven after the things are drawn; take about the Quantity of one Drachm daily. This is a most valuable Medicine.

PANADA for a sick or weak Stomach.

PUT the Crumb of a Penny white Loaf grated into a Quart of cold Water; set both on the Fire together with a Blade of Mace: When it is boiled smooth, take it off the Fire, and put in a Bit of Lemon-peel, the Juice of a Lemon, a Glass of Sack, and Sugar to your Taste. This is very nourishing, and never offends the Stomach.

Some season with Butter and Sugar, adding Currants, which on some Occasions are proper; but the first way is the most grateful and innocent.

To boil a PHEASANT.

TAKE a fine Pheasant, boil it in a good deal of Water, keep your Water boiling; half an Hour will do a small one, and three-quarters of an Hour a large one. Let your Sauce be Sellery stewed and thickened with

Cream, and a little Piece of Butter rolled in Flour; take up the Pheasant, and pour the Sauce all over. Garnish with Lemon. Observe to stew your Sellery so, that the Liquor will be all wasted away before you put your Cream in; if it wants Salt, put in some to your Palate.

To make SAGOE.

PUT an Ounce of Sagoe to a Pint of Water, set it over the Fire, and stir it carefully till 'tis thick; season it with three Spoonfuls of Sack or White-wine, a Bit of Lemon-peel, and the Juice of a Lemon. Sweeten it to your Taste.

To scald CODLINS.

PUT your fair Codlins into a Brass Pan with Water over a Charcoal Fire, till they are scalding hot; keep them close covered, and, when they will Skin, skin them, and put them in again, with a little Vinegar, and let them lie till they are green.

To make SALOP.

PUT half an Ounce of Salop to a Pint of Water, set it over the Fire, and stir it till it is as thick as Chocolate, and season it with Rose-water, or Orange-flower-water, or Sack: If you like it better, a little Juice of Lemon and Sugar. 'Tis good for weak and consumptive People.

To

To pickle FRENCH-BEANS.

PUT them a Month in Brine strong enough to bear an Egg ; then drain them from the Brine, and have a Pickle as the Melons ; pour it to them boiling hot, and green them the same way, and stop it close.

Another Way.

TAKE your French-beans and make your Brine of Salt and Water, strong enough to bear an Egg ; put your Beans in it for nine Days ; then set some Water over the Fire, and let it boil ; then take your Beans clear from the Brine, and put them into the boiling Water, and give them one boil-up ; then make Vinegar scalding hot, as much as will cover them, drying your Beans first from the Water ; then put them in a Pot, and put the Vinegar over them ; cover them down close for four or five Days, then put your Beans and Vinegar over a slow Fire an Hour ; they must not boil : Then put them into a Pot with some Dill, half an Ounce of white Pepper, some All-spice and Mace.

SLIPCOAT CHEESE.

TAKE seven Pints of new Milk, and a Quart of Cream ; warm your Cream so as to make all the Milk blood-warm when it is put together ; then put as much Rennet to it

as will serve to turn it; when it is come, do not break it as for other Cheeses, but take it up as whole as you can with a Skimming-dish, and lay it upon your Cheese-vat, which must have a Cloth in it, as whole as you can, and as it drains, put in more, without otherwise touching it till all is in; then cast over the other half of the Cloth, put on the Sinker, and lay a Pound Weight on it, for that is enough; and, when it is fit to turn, turn it into a wet Cloth, and at the last turning salt it; then, when it is ready to take out, lay it in Dog-grass, and, as that withers, shift it into fresh, till it is ripe for eating.

An admirable SNUFF for the Head.

TAKE of Sage, Rosemary, Lillies of the Valley, the Tops of Sweet-marjoram, of each half an Ounce; of Nutmeg, and of Asarabacca-roots, each one Drachm; dry them, and reduce them to a very fine Powder.

To make POMATUM.

TAKE a Pound and a half of Sheeps-heels; you must take the Skin off, and lay it in Spring-water a Day; then take it out, and beat it well with a Rolling-pin, till it is white; put it into a clean Pot, and put to it an Ounce of Camphire, and eight Pennyworth of Sperma-ceti; stop the Jug very close, and set it in a Brass Pot over the Fire till it is dissolved; take care that no Water gets into the
Jug

Jug as it is boiling; when it is all melted, take it out, and pour it into a clean Earthen Bason, wherein is a little Rose water, when it is cold it will be a Cake; then keep it in white Paper, for fear of Dust.

To take IRONMOLDS out of LINEN.

TAKE Sorrel, bruise it well in a Mortar, squeeze it through a Cloth, bottle it, and keep it for Use. Take a little of the above Juice in a Silver or Tin Sauce-pan, boil it over a Lamp; as it boils dip the Ironmold, don't rub it, but only squeeze it. As soon as the Ironmold is out, throw it into cold Water.

To destroy BUGS.

TAKE half a Pound of Quicksilver, and kill it with two Ounces of Venice Turpentine; then put it into a Pound of Hog's-lard, and mix it well in a Mortar; anoint the Joints of the Bed with it with a Brush; take care and don't touch it with your Fingers. If they are in the Walls, mix it with the White-wash made hot.

For a costive Habit of Body.

ROasted Apples, with Carraway Comfits, eaten constantly every Night, have been the Method of a Gentleman of fourscore, who has hardly ever taken other Physic, or omitted this, for fifty Years, and never felt the Gout or
N 6 Stone,

Stone, or any other Distemper incident to old Age.

For a Pain in the EAR.

THE Juice of Mountain Sage, Oil of Fennel, Oil of bitter Almonds, Oil of Olives; take an equal Quantity of each, and mix them well together; drop into the pained Ear three Drops for three Nights. It will ease and draw out any Imposthume, if that be the Cause.

Another.

TAKE half a Pint of Claret, a quarter of a Pint of Wine-vinegar; put in Sage, Rue, and Rosemary; let it boil up; put it in a new Mug, and hold your Ear close, so that the Steam may be sure to go in: As it cools, heat it again and again; and when the Strength is pretty well wasted, wrap your Head very warm, and go into Bed.

For a Blow or Hurt in the EYE.

BEAT the Leaves of Eye-bright with a rotten Apple; lay it on the Eye as a Poullice; repeat it as it grows dry. I think the Juice of the Eye-bright is best.

To cure DEAFNESS.

TAKE clean fine black Wool, and dip it in Civet, put it into the Ear; as it dries, which in a Day or two it will, dip it again, and keep it moistened in the Ear for three Weeks or a Month.

For the CHOLIC.

TAKE a Quart of double-distilled Aniseed-water; infuse in it one Ounce of Hierapicra; stop it very close, and keep it near a Fire, where it must stand some Days; shake the Glass twice every Day: Take three or four Spoonfuls of this in a Fit when 'tis new; less will serve after it has stood a Year or two.

A LEG OF MUTTON à la Daube.

LET it be well larded with Bacon; when it is half roasted take it from the Spit, and put it in as small a Pot as will boil it, a Quart of White-wine, a Pint of Vinegar, good Gravy, whole Spice, Bay-leaves, Sweet-marjoram, Savory, and Onions; when it is boiled enough, make the Sauce of some of the Liquor, with Mushrooms, an Anchovy or two; thicken it with brown Butter, and garnish it with sliced Lemon.

QUINCE.

QUINCE-CREAM.

TAKE Quinces, and roast them; take the Pulp, and beat it with the Back of a Spoon till it be free from Lumps; set a Quart of sweet Cream on the Fire; and when it boils, put in your Pulp, and stir it well together till it be thoroughly mingled; then take it off, and pour it into a Dish, let it stand till it is cold, and then it is fit to eat. Nine or ten Quinces will be enough for that Quantity of Cream. You may let it have a boil or two after your Quinces are in; and I think it is the best way to sweeten your Pulp before you put it in.

CHOCOLATE-CREAM.

TAKE a Pint of Cream, with a Spoonful of scraped Chocolate; boil it well together, mix with it the Yolks of two Eggs, and thicken it on the Fire; pour it into a Chocolate-pot, holding it pretty high from the Fire.

A broiled BREAST OF MUTTON.

TAKE a Breast of Mutton, cut off good Part of the Fat, then parboil it; when so done, lay it on the Gridiron, and serve it with Caper Sauce and Butter. Some add Sugar in the Sauce.

MUTTON-

MUTTON-CUTLETS.

TAKE some Bread grated, a little Thyme, Parsley, Lemon-peel shred small, Nutmeg, Pepper, and Salt; then take a Loin of Mutton, cut it into Steaks; dip your Chops in Yolk of Egg, and then strew on the grated Bread, &c. Serve with a little good Gravy.

To roast a Goose.

TAKE Sage, wash, pick and chop it, with Pepper and Salt, and put them into the Belly, first washing the Inside of the Goose; roast it and baste it with Butter, and when it is half done, throw some Flour over it, that it may have a fine brown. Three-quarters of an Hour will do it at a quick Fire, if it is not too large; otherwise it will require an Hour. Always have good Gravy in one Bason, and Apple-sauce in another.

SWEETMEAT-CREAM.

TAKE some good Cream, and slice some preserved Peaches into it, or Apricots, or Plums; sweeten the Cream with fine Sugar, or with the Syrup the Fruit was preserved in; mix these well together, and serve it cold in China Basons.

For

For a COUGH, and SHORTNESS OF BREATH.

TAKE Elecampane-roots, one Ounce ; Saffron, a quarter of an Ounce ; Ground-Ivy and Hyssop, of each one Handful ; boil these in two Quarts of Water, till above half is consumed ; strain it out, and sweeten it with Sugar-candy, and take three Spoonfuls often.

To make POMATUM.

TAKE a new Pipkin, and put in a Quart of fresh Oil of Trotters, two Ounces of Sperma-ceti, and two Ounces of white Wax ; cut it small, and put them both in the Oil ; set it over a clear Fire till the Wax is melted ; then pour it into a new Pan, and take a Quart of Rose-water, and add to it till it comes to a Paste, and put it into Pots for your Use ; half the Quantity is enough to make at a time.

A very good SNAIL WATER.

TAKE a Peck of Snails clean wiped, crack them, and put them into a Gallon of Milk, with a Handful of Balm, as much Mint, and unset Hyssop, half a Pound of Dates, and as many Figs, and one Pound of Raisins of the Sun ; distil all together, and let it be the constant Drink in a Consumption.

RASPBERRY CREAM.

TAKE a Quart of good Cream, and put to it some Jam of Raspberries, or some Syrup of Raspberries; the Syrup will mix easiest with the Cream, but I think the Jam of Raspberries the best: You may serve this with a Desert; but if you use the Jam, you must beat it well with the Cream.

CHICKENS *with* TONGUES.

TAKE six small Chickens boiled very white, six Hogs-tongues boiled and peeled, a Collyflower boiled very white in Milk and Water whole, and a good deal of Spinage boiled green; then lay your Collyflower in the Middle, the Chickens close all round, and the Tongues round them with the Roots outwards, and the Spinage in little Heaps between the Tongues. Garnish with little Pieces of Bacon toasted, and lay a little Bit on each of the Tongues.

SWEET-BREADS *ragoo'd*.

SET, lard, and force the Sweet-breads with Mushrooms, the tender Ends of Palates, Cocks-combs boiled tender, Spice beat in a Mortar, mixed with fine Herbs and a little grated Bread, and an Egg or two; then fry them thus forced, and toss them up in Gravy, some White-wine, with Cocks-combs, Mushrooms,

rooms, and Oysters ; thicken it with brown Butter, and garnish it with sliced Lemon and Barberries.

MUSHROOM SAUCE *for WHITE FOWLS* *boiled.*

TAKE half a Pint of Cream, and a quarter of a Pound of Butter, stir them together one way till it is thick ; then add a Spoonful of Mushroom Pickle, pickled Mushrooms, or fresh if you have them. Garnish only with Lemon.

To make MOCK OYSTER SAUCE.

FORCE the Turkeys or Fowls as above, and make your Sauce thus :

Take a quarter of a Pint of Water, an Anchovy, a Blade or two of Mace, a Piece of Lemon-peel, and five or six whole Peppercorns. Boil these together, then strain them ; add as much Butter, with a little Flour, as will do for Sauce ; let it boil, and lay Sausages round the Fowl or Turkey. Garnish with Lemon.

ALMOND BUTTER.

TAKE half a Pound of fresh Butter, and a Handful of Almonds blanched and finely beaten, adding as much Rose-water as will keep them from oiling ; mingle your Almonds and Butter together, and put to them as much
Sugar

Sugar as you judge proper : Strain them through a Cullender, and serve them up.

For a COUGH.

ROAST a large Lemon very carefully without burning ; when it is thorough hot, cut and squeeze it into a Cup, upon three Ounces of Sugar-candy finely powdered ; take a Spoonful whenever your Cough troubles you.

For the same.

TAKE two Ounces of Syrup of Poppies, as much Conserve of red Roses ; mix, and take one Spoonful for three Nights, when going to Rest.

SCOTCH COLLOPS à la François.

TAKE a Leg of Veal, cut it very thin, lard it with Bacon ; then take half a Pint of Ale boiling and pour over it ; when the Blood is out, pour the Ale out into a Bason ; take a few Sweet-herbs chopt small, strew them over the Veal, and fry it in Butter, floured a little, till enough, then put it into a Dish, and pour the Butter away ; toast little thin Pieces of Bacon, and lay round ; pour the Ale into the Stew-pan with two Anchovies, and a Glass of White-wine ; then beat up the Yolks of two Eggs, and stir it with a little Nutmeg, some Pepper, and a Piece of Butter ; shake all together

ther till thick, and then pour it into the Dish.
Garnish with Lemon.

Buttered ORANGES.

TAKE eight Eggs, and the Whites of four, beat them well together; then squeeze into them the Juice of seven good Oranges, and three or four Spoonfuls of Rose-water, run through a Hair Sieve; put to it half a Pound of Sugar beaten; then set it over a gentle Fire, and when it begins to thicken, put in a Bit of Butter about the Bigness of a large Nutmeg; and when it is somewhat thicker, pour it into a broad flat China Dish, and eat it cold. It will not keep well above two Days; but it is very wholesome, and pleasant to the Taste.

Fried TRIPE.

DIP your Slices of Tripe in the Yolk of an Egg, fry them of a fine pale brown; take them out of the Pan, and lay them in a Dish to drain before a good Fire. Have ready a hot Dish to put them in, and send them to Table; with Butter and Mustard in a Cup.

To pickle QUINCES.

CORE your fine Quinces, cut two or three of the worst of them to Pieces; boil them with the Cores in Water, Salt, and stale strong Beer, core them well, and strain them; then
put

put to this Pickle your fine Quinces, and scald them ; then take them off, and keep them in this Pickle.

Another Way.

BOIL them in Water till they are a little soft ; then take them up, and put into the Liquor four Quinces ; boil them an Hour, then strain off the Liquor to three Quarts ; put in three-quarters of an Ounce of whole Cloves, Mace, and Cinnamon ; then put the whole Quinces into a Pot, and cover them with the Liquor and Spice, and stop them very close.

To make SELLERY SAUCE, either for roasted or boiled Fowls, Turkeys, Partridges, or any other Game.

TAKE a large Bunch of Sellery, wash and pare it very clean, cut it into little thin Bits, and boil it softly in a little Water till it is tender ; then add a little beaten Mace, some Nutmeg, Pepper, and Salt, thickened with a good Piece of Butter rolled in Flour ; then boil it up, and pour it into your Dish.

You may make it with Cream thus : Boil your Sellery as above, and add some Mace, Nutmeg, some Butter as big as a Walnut rolled in Flour, and half a Pint of Cream ; boil them all together, and you may add, if you will, a Glass of White-wine, and a Spoonful of Ketchup.

A constant DAILY WASH for your TEETH.

TO one Quart of Red-port put an Ounce of Bole-armoniac, half an Ounce of Myrrh, one Dram of Allum, Salt of Vitriol ten Grains, and two Ounces of Honey of Roses; when these have stood in a warm Sun, or near the Fire, for three Days, set it by to settle; and pour a Spoonful of it into a Tea-cup of Water, with which wash your Teeth: It preserves them sound, and makes them white.

To clean very foul spotted TEETH.

MAKE a Skewer very sharp at one End, over which wind a Bit of fine Rag, tie it on very hard, and cut it very sharp, that it may be like a fine Pensil for Painting; dip this in Spirit of Salt, take it out immediately; and dip it then into a Cup of fair Water, in which hold it for a Moment; with this Rag, so carefully wet, rub your Teeth, and take care you do not touch your Lips or Gums; have a Cup of cold Water ready to wash your Mouth, that the Rag has not been dipped in. With this you may make any furred Teeth as white as Snow; but you must not use it often, or carelessly. When they are once thus clean, the Red-port Wash (above) will preserve them so.

To make BUNS.

TAKE, to three Pounds of Flour well dried before the Fire, two Pounds and a half of Butter, a Pound of Sugar, and ten Ounces of Caraway-comfits; melt your Butter in warm Water upon the Fire, with six Spoonfuls of Rose-water, a few more Caraway-seeds if you please, and a Pint of new Barm; kneed all these together, and set your Buns into the Oven, after white Bread is drawn.

Solid GRAVY.

TAKE a Leg of Beef, Veal, or any other Meat, cut off the Fat, and make strong Gravy in the common way; put this into a Stew-pan well tinned; let it stew gently over a slow Fire till it is boiled away to one-third of the Quantity; then take it from the Fire, and set it over Water that is kept constantly boiling, and let it evaporate, stirring it often, till it becomes, when cold, as hard a Substance as Glue; then let it dry by a gentle Warmth, and keep it from Moisture.

When you use it, dissolve it in Water. It will keep good an East-India Voyage.

A GARGLE for a SORE THROAT.

TAKE Plantain and Red-rose-water, of each half a Pint; the Whites of Eggs beat into Water, four Spoonfuls; Juice of House-leek, fresh beat, four Spoonfuls; as much of the Water in which Jews-ears have been boiled; twenty Drops of Spirit of Vitriol, and an Ounce of Honey of Roses.

A good CERE-CLOTH.

TAKE one Pint of Oil of Olives, eight Ounces of Red-lead, Virgins-wax four Ounces; of Ointment of Populion, Oil of Roses, and Oil of Camomile, of each one Ounce; set the Pint of Oil on the Fire, and melt the Wax in it; then put in the Populion, and other Oils; when all is melted, put in the Red-lead, stir all well together, and let them boil till they are black, then dip in your Cloth.

A present Remedy for CONVULSION-FITS.

MAKE a Draught of an equal Quantity of Piony, and simple Black-cherry-water; and for a Man put thirty, for a Woman twenty, for a Child five Drops of Spirit of Hartshorn: Drink this in or before a Fit.

SPREAD-

SPREAD-EAGLE PUDDING.

CUT the Crust off three stale Halfpenny Rolls, and slice them into a Pan; then set three Pints of Milk on the Fire, making it scalding hot, but not to boil; pour it over the Bread, cover it close, and let it stand an Hour; sweeten it with Sugar, add a very little Salt, a Nutmeg grated, a Pound of shred Sewet, half a Pound of Currants, half a Pint of cold Milk, ten Yolks and five Whites of Eggs; stir it well, butter your Dish, and bake it half an Hour.

To make RAISIN WINE.

TAKE five Pounds of Raisins to a Wine Gallon of Water; pick the Raisins, and bruise them; stir them for fourteen Days together, or longer, till the Water is all soaked up in the Fruit; then press them, and put the Liquor in a Cask; fill it full, and stop it up close.

To make MALAGA WINE.

TAKE Malaga Raisins, pull off the great Stalks, chop them, and then infuse them in Water, putting six Pounds to a Gallon; let them stand till they have fermented a Fortnight, stirring them well twice a Day; then strain them off, squeezing them hard through Canvas, and put the Liquor into Barrels, not filling them quite full, and stop them close; let it stand in a cool Place till it is fine, and then
O bottle

bottle it off, and drink it at your Pleasure. Don't put the Vent-peg in too close at first. You may make Elder-wine, by putting a Pint of Elder Syrup to a Gallon of the Wine.

To dress a COD's-HEAD, or fresh SALMON.

TAKE a little Water, and put in a Pint of Vinegar, a Handful of Salt, as much Fish-herbs, the Rind of a Lemon, and one Onion. Let it boil a quarter of an Hour; then lay the Fish on a Fish-plate; being clean washed, put it in, boil it gently till enough; take it up and dry it very well from the Water over Coals. The Sauce is as follows: Take half a Pint of Gravy, a Glass of White-wine, a little Horse-raddish scraped, two Anchovies; boil them and thicken it with fresh Butter; add a Quart of Oysters, plumped in their own Liquor, a pint of Shrimps, or boiled Lobster cut to Pieces.

To make fried CREAM.

TAKE a Quart of good new Cream, the Yolks of seven Eggs, a Bit of Lemon-peel, a grated Nutmeg, two Spoonfuls of Sack, as much Orange-flower-water; butter your Sauce-pan, and put it over the Fire; stir it all the while one way with a little white Whisk, and as you stir, strew in Flour very lightly, till it is thick and smooth: pour it out upon the Cheese-plate or Mazarine; spread it with a Knife exactly even, about half an Inch thick,
then

then cut it in Diamond squares, and fry it in a Pan full of boiling Sewet.

For a CANKER in the MOUTH, or GUMS.

MIX forty Drops of Spirit of Vitriol, in an Ounce of Honey of Roses; keep the fore Place always moist with this Mixture, and 'tis a certain Cure.

To dress COLLIFLOWERS.

TAKE your Flowers, cut off all the green Part, and then cut the Flowers into four, and lay them in Water for an Hour; then have some Milk and Water boiling, put in the Colliflower, and be sure to skim the Sauce-pan well. When the Stalks are tender, take them up, and put them into a Cullender to drain; then put a Spoonful of Water into a clean Stew-pan, with a little Dust of Flour, about a quarter of a Pound of Butter, and shake it round till it is all finely melted with a little Pepper and Salt; then take half the Colliflower, and cut it as you would for pickling, lay it into the Stew-pan, turn it, and shake the Pan round. Ten Minutes will do it. Lay the stewed in the Middle of your Plate, and the boiled round it. Pour the Butter you did it in, over it, and send it to Table.

To dress FRENCH-BEANS.

FIRST string them, then cut them in two, and afterwards across; but if you would do them nice, cut the Bean into four, and then across, which is eight Pieces. Lay them into Water and Salt, and when your Pan boils, put in some Salt and the Beans. When they are tender they are enough: They will be soon done. Take care they don't lose their fine green. Lay them in a Plate, and have Butter in a Cup.

CHEESE-CURD PUDDING.

TAKE the Curd of a Gallon of new Milk, drained from the Whey, beat it very well in a Mortar, with half a Pound of Butter; then take six Yolks and three Whites of Eggs; beat them and strain them to the Curd; two grated Naples Biskets, or a Roll, with half a Pint of Flour; mix these together, and sweeten it: Butter your Patty-pans very well, fill, and bake them in a moderate Oven; turn them out, and pour over them Sack, Sugar, and Butter melted thick; cut Slips of candied Orange-peel, or Citron, to stick up in them; and slice blanched Almonds for those that have not Sweet-meats.

A BEGGAR'S PUDDING.

TAKE some stale Bread, pour over it some hot Water, till it is well soaked; then press out the Water, and add some powdered Ginger, Nutmeg, and a little Salt; some Rose-water, or Sack, some Sugar and Currants; mix these well together, and lay them in a Pan well buttered on the Sides; and when it is well flatted with a Spoon, lay some Pieces of Butter on the Top, bake it in a gentle Oven, and serve it hot. You may turn it out of the Pan when it is cold, and it will eat like a fine Cheesecake.

LOBSTER-PYE.

WHEN your Lobsters are boiled, take them clean out of the Shells, slice the Tails and Claws thin; season them with Pepper, and a little Mace and Nutmeg beat; take the Bodies, with some Oysters shred, mix it up with a little Onion finely shred, a little Parsley, a little grated Bread, and season it; add Yolks of raw Eggs, and roll it up in Balls; lay all into the Pye, with Butter at Bottom and Top of the Fish; when it comes out of the Oven, pour in a Sauce of strong Gravy, Oyster Liquor, and White-wine, thickened with the Yolk of an Egg. 'Tis to eat hot.

A QUAKING-PUDDING.

TAKE a Quart of Cream, beat two or three Spoonfuls of Flour of Rice, a Penny white Loaf grated, and seven Eggs; season it with sweet Spice, butter the Cloth, and tie it slack, and when the Pot boils, put it in, and boil it an Hour.

A good POWDER for WORMS.

TAKE an Ounce of Worm-seed, and half an Ounce of Rhubarb, beat both to a fine Powder, and take a quarter of an Ounce of Powder of prepared Coral; mix all three together, and let the Child take as much of this as will lie on a Shilling for three Mornings together, drinking a little small warm Ale after each Dose.

A DRINK for any inward BRUISE.

TAKE one Handful of each of the Herbs following, viz. Wormwood, Comfrey, Throatwort, Wood-Betony, Plantain, Mugwort, Bonewort, Scabious, Avens, Wild Honey-suckle, Agrimony, Bramble-buds, Cinquefoil, Spearmint, Sanicle, White-bottle, Ribwort, Daisy-roots, Dandelion, Bugloss, Hawthorn-buds. Put to these Herbs two Quarts of White-wine, and a Gallon of running Water, and boil it till it be half wasted; then strain it,

it, and add to it a Quart of Honey; let that boil in the Liquor some time: When 'tis cold, bottle it very close, and keep it for Use. It will keep many Years, and is necessary for all Families; two or three Spoonfuls of it to be taken Morning and Night. 'Tis really good for Sores, Wounds, and Hurts new or old, in Men, Women, and Children: Its Virtues of that kind are too long to mention: It has broken and brought away inward Imposthumes.

To make a CAKE, which will keep good a Quarter of a Year.

TAKE eight Pounds of Flour, nine Pounds of Currants well picked, washed and dried, two Pounds of Butter, and a Quart of Cream, a Quart of Ale-yeast, a little Sack, and Rose-water, a Pound of Sugar, the Yolks of sixteen Eggs well beaten, and what Spice you think fit; mix them together, and season it; and when your Oven is hot, put it into a Hoop, and bake it; mix the Whites of Eggs with double-refined Sugar, and when it is baked, ice it over, and set it in the Oven till it is dry.

To dress ARTICHOKEs.

WRING off the Stalks, and put them into the Water cold, with the Tops downwards, that all the Dust and Sand may boil out. When the Water boils, an Hour and a half will do them.

*A POWDER to stop the HICKUP in Man,
Woman, or Child.*

PUT as much Dill-feed, finely powdered,
as will lie an a Shilling, into two Spoon-
fuls of Syrup of Black Cherries, and take it
presently.

Stewed BRISKET OF BEEF.

RUB your Beef with common Salt, and
some Salt-petre, and let it lie four Days ;
lard the Skin of it, and put it in a Stew-pan
that will shut close with a Lemon-cut in half,
with the Rind on, and some Sweet-herbs, Cloves,
half a Nutmeg sliced, Pepper, an Onion, or
three or four Shalots ; half a Pound of Butter,
a Pint of Red-port, or strong Beer, a Quart
of Water ; shut your Pan close, and let it stew
gently six Hours, till it is very tender ; then
take some boiled Turnip cut in Dice, flour
them, and fry them brown ; then pour off the
Liquor the Beef was stewed in ; having strained
it, thicken it with burnt Butter, and mix your
fried Turnips with it, and pour all together
over your Beef: Garnish with Lemon sliced,
and serve it hot.

To dress ASPARAGUS.

SCRAPE the Stalks carefully till they look white, tie them in small Bundles, cut off the Stalks even, throw them into Water, and have ready a Stew-pan boiling; put in some Salt, let the Water keep boiling, and when they are a little tender take them up. If you boil them too much, you lose both Colour and Taste. Cut the Round of a small Loaf, very thin, toast it brown on both Sides, dip it in the Liquor, lay on the Asparagus, and pour melted Butter over them.

A POWDER for the Swimming in the HEAD.

TAKE the Seeds and Roots of single Piony, of each a like Quantity; dry and beat them severally into a fine Powder; take the Weight in Nutmeg, which you must beat, and dry, and beat again; mix fine-sifted Sugar, and take as much as will lie on a Shilling every Morning for a Month constantly.

A white Fricassé of LAMB.

CUT a Loin of Lamb in Steaks, take off the Skin and the Kidney with its Fat, it should be toasted before the Fire; you may fill the Fat of the Kidney with Force-meat, to lay in the Middle of the Dish; then season your Meat with Pepper, Salt, Nutmeg, a little Sweet-marjoram dried and powdered, a little

Jamaica Pepper beat fine, some Lemon-peel, half a Pint of Mushroom-buttons, some Morels, or Truffles, and a Shalot or two ; then stew them gently, with a Pint of Veal Broth, or, for want of the Broth, boil the Parings of your Mushrooms in a Pint of Water, with Hartshorn Shavings, till it will jelly, strain it off, and stew it in that ; when it is stewed enough, pour off the Liquor, and thicken it with Butter rolled in Flour, and the Yolks of three Eggs beaten : If you had no fresh Mushrooms at the Beginning, you must now put in half a Pint of pickled Mushrooms, then you may add a little White-wine, and some Lemon-juice, brewing all well together ; then put your Kidney in the Middle of the Dish, and toss up your Steaks in the Sauce, and lay them neatly in the Dish ; but let not the Sauce cover the Kidney ; then garnish with Lemon sliced, or Orange.

You may fricassy Rabbits or Chickens the same way, only take the Skin off the Chickens.

To fricassy OX PALATES.

BOIL your Palates very tender, blanch them, scrape them very clean, take Mace, Nutmeg, Cloves, and Pepper beat fine, rub them all over with these, and with Crumbs of Bread ; have ready some Butter in a Stew-pan, and when it is hot put in the Palates ; fry them brown on both Sides, then pour out the Fat, and add to them some Mutton or Beef Gravy, enough

enough for Sauce, an Anchovy, a little Nutmeg, a little Piece of Butter rolled in Flour, and the Juice of a Lemon; let it simmer all together for a Quarter of an Hour; dish it up, and garnish with Lemon.

A Fricassy of LAMB.

CUT a Hind-quarter of Lamb into thin Slices, season them with savoury Spice and Sweet-herbs, and a Shalot; then fry it on the Fire, toss them up in strong Broth, White-wine, Oysters, Force-meat-balls, two Palates, a little brown Butter, and an Egg or two to thicken it, or a Bit of Butter rolled in Flour, and garnish with sliced Lemon.

FLUMMERY.

PUT three large Handfuls of Oatmeal, ground small, into two Quarts of fair Water; let it steep a Day and Night; then pour off the clear Water, and put the same Quantity of fresh Water to it; strain it through a fine Hair Sieve, and boil it till 'tis as thick as Hasty-pudding; stir it all the while, that it may be extremely smooth: And when you first strain it out, before you set it on the Fire, put in one Spoonful of Sugar, and two of good Orange-flower-water. When 'tis boiled enough, pour it into shallow Dishes for your Use.

*A very good way to prevent the NAIL
growing into the TOE.*

IF the Nail of your Toe be hard, and apt to grow round, and into the Corners of your Toe, take a Piece of broken Glass, and scrape the Top very thin; do this whenever you cut your Nails, and, by constant Use, it makes the Corners fly up, and grow flat; so that it is impossible they should give you any Pain.

*Mrs. Joanna Stephens's Medicines for the
Cure of the STONE and GRAVEL, with
the Method of preparing and giving the
same.*

THESE Medicines are a Powder, a Decoction, and Pills.

The Powder consists of Egg-shells and Snails, both calcined.

The Decoction is made by boiling some Herbs (together with a Ball which consists of Soap, Swines-Cresses burnt to a Blackness, and Honey) in Water.

The Pills consist of Snails calcined, wild Carrot-seeds, Burdock-seeds, Ashen-keys, Hips, and Haws, all burnt to a Blackness, Soap, and Honey.

The Powder is thus prepared:

Take Hens Egg-shells, well drained from the Whites, dry and clean; crush them small
with

with the Hands, and fill a Crucible of the twelfth Size (which contains nearly three Pints) with them lightly ; place it in the Fire, and cover it with a Tile ; then heap Coals over it, that it may be in the Midst of a very strong clear Fire, till the Egg-shells be calcined to a greyish white, and acquire an acrid salt Taste : This will take up eight Hours at least. After they are thus calcined, put them into a dry clean earthen Pan, which must not be above three Parts full, that there may be room for the swelling of the Egg-shells in flaking. Let the Pan stand covered in a dry Room for two Months, and no longer. In this time the Egg-shells will become of a milder Taste, and that Part which is sufficiently calcined will fall into a Powder of such a Fineness, as to pass through a common Hair-sieve ; which is to be done accordingly.

In like manner, take Garden Snails, with their Shells, cleaned from the Dirt, fill a Crucible of the same Size with them whole, cover it, and place it in a Fire, as before, till the Snails have done smoaking, which will be in about an Hour, taking care that they do not continue in the Fire after that. They are then to be taken out of the Crucible, and immediately rubbed in a Mortar to a fine Powder, which ought to be of a very dark grey Colour.

Note, If Pit Coal be made use of, it will be proper, in order that the Fire may the sooner burn clear on the Top, that large Cinders, and not fresh Coals, be placed upon the Tiles which cover the Crucibles.

These

These Powders being thus prepared, take the Egg-shell Powder of six Crucibles, and the Snail-powder of one; mix them together, rub them in a Mortar, and pass them through a Cypress Sieve. This Mixture is immediately to be put up in Bottles, which must be close stopped, and kept in a dry Place for Use. I have generally added a small Quantity of Swines Cresses burnt to a Blackness, and rubbed fine; but this was only with a View to disguise it.

The Egg-shells may be prepared at any time of the Year; but it is best to do them in Summer. The Snails ought only to be prepared in *May, June, July, and August*; and I esteem those best which are done in the first of these Months.

The Decoction is thus prepared.

Take four Ounces and a half of the best Alicant Soap, beat it in a Mortar with a large Spoonful of Swines Cresses burnt to a Blackness, and as much Honey as will make the whole of the Consistence of Paste. Let this be formed into a Ball.

Take this Ball, and green Camomile, or Camomile-flowers, Sweet Fennel, Parsley, and Burdock-leaves, of each one Ounce. When there are not Greens, take the same Quantities of Roots; cut the Herbs or Roots, slice the Ball, and boil them in two Quarts of soft Water half an Hour; then strain it off, and sweeten it with Honey.



The

The Pills are thus prepared.

Take equal Quantities by Measure, of Snails calcined as before, of wild Carrot-seeds, Burdock-seeds, Ashen-keys, Hips and Haws, all burnt to a Blackness, or, which is the same thing, till they have done smoking; mix them together, rub them in a Mortar, and pass them through a Cypress-sieve. Then take a large Spoonful of this Mixture, and four Ounces of the best Alicant Soap, and beat them in a Mortar, with as much Honey as will make the whole of a proper Consistence for Pills. Sixty of which are to be made out of every Ounce of the Composition.

The Method of giving these Medicines is as follows:

When there is a Stone in the Bladder or Kidneys, the Powder is to be taken three times a Day, viz. In a Morning after Breakfast, in the Afternoon about five or six, and at going to Bed. The Dose is a Drachm Averdupoize, or fifty-six Grains, which is to be mixed in a large Tea-cup full of White-wine, Cyder, or small Punch; and half a Pint of the Decoction is to be drank, either cold or milk-warm, after every Dose.

These Medicines do frequently cause much Pain at first; in which Case it is proper to give an Opiate, and repeat it as often as there is Occasion.

If the Person be costive during the Use of them, let him take as much Lenitive Electuary,

or other laxative Medicines as may be sufficient to remove that Complaint, but not more ; for it must be a principal Care at all times to prevent a Looseness, which would carry off the Medicines ; and if this does happen, it will be proper to increase the Quantity of the Powder, which is astringent, or lessen that of the Decoction, which is laxative, or take some other suitable Means by the Advice of Physicians.

During the Use of these Medicines, the Person ought to abstain from salt Meats, Red-wines and Milk, drink few Liquids, and use little Exercise, that so the Urine may be the more strongly impregnated with the Medicines, and the longer retained in the Bladder.

If the Stomach will not bear the Decoction, a sixth Part of the Ball made into Pills must be taken after every Dose of the Powder.

Where the Person is aged, of a weak Constitution, or much reduced by Loss of Appetite, or Pain, the Powder must have a greater Proportion of the calcined Snails than according to the foregoing Direction ; and this Proportion may be increased suitably to the Nature of the Case, till there be equal Parts of the two Ingredients. The Quantity also of both Powder and Decoction may be lessened for the same Reasons. But as soon as the Person can bear it, he should take them in the above-mentioned Proportions and Quantities.

Instead of the Herbs and Roots before-mentioned, I have sometimes used others, as Mal-lows, Marshmallows, Yarrow red and white,
Dan-

Dandelion, Water-Cresses, and Horse-raddish Root; but do not know of any material Difference.

This is my Manner of giving the Powder and Decoction. As to the Pills, their chief Use is in Fits of the Gravel, attended with Pain in the Back and Vomiting, and in Suppressions of Urine from a Stoppage in the Ureters. In these Cases, the Person is to take five Pills every Hour Day and Night, when awake, till the Complaints be removed. They will also prevent Formation of Gravel and Gravel-stones in Constitutions subject to breed them, if ten or fifteen be taken every Day.

June 16, 1739.

J. STEPHENS.

To make FRYERS-BALSAM.

TAKE a Quart of Spirit of Sack, infuse it in four Ounces of Sarsaparilla cut short, two Ounces of China sliced in, one Ounce of Virginia Snake-weed cut small; put all these into a two-quart Bottle, and set it in the Sun, shaking it twice or thrice a Day, till the Spirit be tinged as yellow as Gold; then clear off the Spirit into another Bottle, and put to it eight Ounces of Gum Guaiacum; set it in the Sun, as before, shaking it very often, till all the Gum be dissolved except Dregs, which will be in ten or twelve Days; then clear it a second time from the Dregs, and put to it one Ounce of natural Balsam of Peru: shake it well together, and set it in the Sun for two Days; then put in one Ounce of Balm of Gilead; shake all
well

well together once more, and set it in the Sun for a Fortnight ; it is then fit for Use, and will keep many Years. Its Virtues are too long to insert : It is good to take inwardly in most Distempers, and proper for all Sores or Wounds, by pouring in some Drops, and binding Lint thereon. The Dose, taken inwardly, is from half a Spoonful to a whole one, in Sugar, or any liquid Vehicle, for Consumptions, or any inward Ulcer ; use moderate Exercise with it.

How to order CYDER.

LET your Fruit lie a Fortnight after it is gathered ; then stamp it, and let it stand twenty-four Hours before you strain it off ; then tun it up ; but don't stop it too close. At six Weeks End draw it off into a fresh Vessel, and put to it four Pounds of brown Sugar to twelve Gallons of Cyder, as much Ising-glass, dissolved in Brandy, or White-wine as is sufficient to fine what Quantity you make (an Ounce will fine a Hogthead of Cyder) and be sure you mix your Ising-glass very well with a small Quantity of your Liquor ; then put it into your Barrel, and stop it close. It will be fit to bottle in a Fortnight's time. After it is racked off, it will be fit to drink at Christmas ; but better if you keep it longer.

To make MEAD.

TO every Gallon of Water put a Quart of Honey; let it boil till one Part in four be wasted; raise the Scum with Whites of Eggs, and when it is taken off, put in a few stoned Raisins; when it is boiled enough, set it to cool, and when it is as cool as Ale is, set it a working, spread Yeast upon Toasts, and put it into it; let it stand twenty-four Hours before you tun it, and keep it in the Vessel a Month.

To make strong MEAD.

TO four Gallons of Water put eighteen Pounds of Honey; beat the Whites of four Eggs, stir them in with the Honey till it be all melted; scum it well as long as it boils, and be sure it boil an Hour and a half: If you like the Taste, you may put a Sprig of Rosemary in the boiling. When it is cold, work it with a Toast spread with Yeast, when you put it into the Vessel, hang therein one Nutmeg, the Weight of that in Mace, and the same Quantity in Cloves, with four Races of Ginger, in a Piece of Muslin; the Spice must be beaten; put in the Peel of two Lemons. When it has done working, stop it up, and let it stand six Months before you bottle it. In six Months you may bottle it; but 'tis best to drink at three or four Years old. Either sort is cordial, wholesome and pleasant.

To make CHERRY WINE.

TAKE the Cherries and bruise them, and let them stand some Hours; then strain them, and to a Gallon of Juice put two Pounds of Sugar; put it into a Vessel, and your Juice to it, and let it stand six Months; a small Quantity need not stand so long; stir it while it works, and bung it up close.

CHERRY WINE, as in Kent.

WHEN your red Cherries are full ripe, strip them from the Stalks, and stamp them, as Apples, till the Stones are broke; then put it into a Tub, and cover it up close for three Days and Nights; then press it in a Cyder-press, and put your Liquor again into a Tub, and let it stand close covered two Days more; then take off the Scum very carefully, for fear of jogging, and pour it off the Lees into another Tub; and let it stand to clear two Days more; then scum and pour it off as before. If your Cherries are full ripe and sweet, put only a Pound and a half of Sugar to every Gallon of Liquor.

BLACK CHERRY WINE.

BOIL six Gallons of Spring-water one Hour; then bruise twenty-four Pounds of Black Cherries, but don't break the Stones; pour the Water boiling hot on the Cherries, stir the

the Cherries well in the Water, and let it stand twenty-four Hours; then strain it off, and to every Gallon put near two Pounds of good Sugar; mix it well with the Liquor, and let it stand one Day longer; then pour it off clear into the Vessel, and stop it close: Let it be very fine before you draw it off into Bottles.

To make ELDER-FLOWER WINE.

TO twelve Gallons of Water put thirty Pounds of single Loaf-sugar, boil it till two Gallons be wasted, scumming it well; let it stand till it be as cool as Wort, then put two or three Spoonfuls of Yeast; when it works, put in two Quarts of Blossoms, picked from the Stalks, stirring it every Day till it has done working, which will not be under five or six Days; then strain it, and put it into the Vessel. After this is stopt down, let it stand two Months, and then, if fine, bottle it.

To make SHRUB.

TO nine Quarts of Brandy put two Quarts of Lemon-juice, and four Pounds of Loaf-Sugar; infuse half the Lemon-peels in the Brandy four-and-twenty Hours, then put it into a Cask that holds near or exact the Quantity; let it be well rolled and jumbled once a Day, for four or five Days; then let it stand till it is fine, so bottle it off; a few Oranges
do

do well among the Lemons. If it be made of Orange-juice, half the Quantity of Sugar will do ; but if it be half Lemons and half Oranges, three Pounds of Sugar will not be sufficient : I have experienced it.

N. B. The above Receipt is right, if you would make it rich and good ; if you would make it poorer, then you may put in more Brandy : It generally fines in ten or twelve Days ; but it should not be bottled off till it is perfectly fine.

GRAVY SOOP.

TAKE the Bones of a Rump of Beef, and a Piece of the Neck, and boil it till you have all the Goodness out ; strain it off, and take a good Piece of Butter, put it into a Stew-pan and brown it, and then put to it an Onion stuck with Cloves, Sellery, Endive, and Spinage ; take your Gravy, and put to it some Pepper, Salt, and Cloves, and boil it all together ; put in a Glas of Red-wine. Serve it up with a French-roll toasted in the Middle, and toasted Bread.

RASP-

RASPBERRY WINE, *very good.*

TO every Quart of Fruit, you must pour, boiling hot, a Quart of Water; cover it very close, and let it stand twenty-four Hours; then strain it, and to three Quarts of Liquor put two Pounds of good Sugar; stir it together, and spread a Toast with Yeast; set it to work, and pour it off the Lees; put it into your Vessel, and when it has quite done working, stop it up: If it is fine in six or seven Months, you may bottle it, and keep it a Year in Bottles.

Note, You must at first watch all Wines; and, if you find them fret, continue to fine them off the Lees every Day, for some time, as fast as any settles.

CINNAMON WATER, *very good.*

IN two Gallons of extraordinary Brandy steep a Pound of good Cinnamon bruised; there let it lie three or four Days; then put it into your Limbeck, with two Quarts of cold-stilled Plantain-water; you may draw as much off as you put in; and with a quart of the smallest boil up two Pounds and an half of double-refined Sugar: When 'tis cold mix all together for your Use. It is a noble Cordial.

To make GINGER WINE.

TAKE twenty Quarts of Water, five Pounds of Sugar, three Ounces of white Ginger, and a Pennyworth of Liquorice, and boil them well together; when it is cold put a little new Yeast upon it, but not too much; put it into a Barrel for a Week or ten Days, and then bottle it, putting a Lump of Sugar into every Bottle. In four Weeks it is drinkable.

To make ORANGE WINE.

TAKE twelve Pounds of the best Powder Sugar, with the Whites of eight or ten Eggs well beaten, into six Gallons of Spring-water, and boil it three-quarters of an Hour. When it is cold, put into it six Spoonfuls of Yeast, and also the Juice of twelve Lemons, which being pared, must stand with two Pounds of white Sugar in a Tankard, and in the Morning skim off the Top, and then put it into the Water: Then add the Juice and Rinds of fifty Oranges, but not the white Part of the Rinds, and so let it work all together two Days and two Nights; then add two Quarts of Rhenish, or White-wine, and put it into your Vessel.

To make VINEGAR.

PUT twenty Pounds of coarse Sugar to twenty-four Gallons of Water, and a Pound of brown Bread, and boil it an Hour; then take the Bread out, and put it into an open Vessel to cool, and the next Day add a Pint of Yeast, let it stand fourteen Days, then put it into your Cask, which must be painted and ironbound, to prevent leaking, and set it out in the Sun till Michaelmas. The best time to begin is in February, that it may be set out in March.

To make ORANGE-WINE with RAISINS.

TAKE thirty Pounds of new Malaga Raisins picked clean, and chopped small; you must have twenty large Seville Oranges, ten of them pare as thin as for preserving, boil about eight Gallons of soft Water till a third Part be consumed; let it cool a little, then put five Gallons of it hot upon your Raisins and Orange-peel, stir it well together, cover it up, and when it is cold, let it stand five Days, stirring it once or twice a Day; then pass it through a Hair-sieve, and with a Spoon press it as dry as you can, put it up in a Runtlet fit for it, and put to it the Rinds of the other ten Oranges, cut as thin as the first; then make a Syrup of the Juice of the twenty Oranges, with a Pound of white Sugar. It must be made the Day before you tun it up, stir it well together,

P

ther, and stop it close; let it stand two Months to clear, then bottle it up. It will stand three Years, and is the better for keeping.

A Cordial **BLACK-CHERRY-WATER.**

TAKE two Quarts of strong Claret, and four Pounds of black Cherries full ripe, stamp them, and put them to the Wine, with one Handful of Angelica, one Handful of Balm, and as much Carduus, half as much Mint, and as many Rosemary-flowers as you can hold in both your Hands, three Handfuls of Clove-Julyflowers, two Ounces of Cinnamon cut small, one Ounce of Nutmegs; put all these into a deep Pot, let them be well stirred together, then stop it so close that no Air can get in; let it stand one Day and a Night; then put it into your Still, which you must also paste close, and draw as much as runs good; sweeten it with Sugar-candy to your Taste. 'Tis good in any Melancholy, or for the Vapours.



The Negro Cæsar's Cure for POISON, and likewise his Cure for the BITE of a RATTLE-SNAKE; for the discovering of which the General Assembly at Carolina purchased his Freedom, and granted him an Allowance of 100 l. per Ann. during Life.

The Negro Cæsar's Cure for POISON.

TAKE the Roots of Plantane and wild Hoare-hound, fresh or dried, three Ounces; boil them together in two Quarts of Water to one Quart, and strain it; of this Decoction let the Patient take one third Part three Mornings fasting successively; from which if he finds any relief, it must be continued till he is perfectly recovered: On the contrary, if he finds no Alteration after the third Dose, it is a Sign that the Patient has either not been poisoned at all, or that it has been with such Poison as Cæsar's Antidotes will not remedy, so may leave off the Decoction.

During the Cure, the Patient must live on a spare Diet, and abstain from eating Mutton, Pork, Butter, or any other fat or oily Food.

N. B. The Plantane or Hoare-hound will either of them cure alone; but they are most efficacious together.

In Summer, you may take one Handful of the Roots and Branches of each, in the Place of three Ounces of the Roots of each.

For Drink during the Cure, let them take the following :

Take of the Roots of Golden-Rod six Ounces, or in Summer two large Handfuls of the Roots and Branches together, and boil them in two Quarts of Water to one Quart ; to which also may be added a little Hoare-hound and Sassafras. To this Decoction, after it is strained, add a Glass of Rum or Brandy, and sweeten it with Sugar for ordinary Drink.

Sometimes an inward Fever attends such as are poisoned, for which he orders the following :

Take a Pint of Wood-Ashes and three Pints of Water, stir and mix them well together ; let them stand all Night, and strain or decant the Lye off in the Morning, of which ten Ounces may be taken six Mornings following, warmed or cold, according to the Weather.

These Medicines have no sensible Operation, though sometimes they work in the Bowels, and give a gentle Stool.

The Symptoms attending such as are poisoned are as follow :

A Pain of the Breast, Difficulty of Breathing, a Load at the Pit of the Stomach, an irregular Pulse, burning and violent Pains of the Viscera, above and below the Navel, very restless at Night, sometimes wandering Pains over the whole Body, a Reaching and Inclination to vomit, profuse Sweats (which prove always serviceable)

viccable) slimy Stools, both when costive and loose, the Face of a pale and yellow Colour, sometimes a Pain and Inflammation of the Throat, the Appetite is generally weak, and some cannot eat any thing: Those who have been long poisoned are generally very feeble, and weak in their Limbs, sometimes spit a great deal, the whole Skin peels, and likewise the Hair falls off.

Cæsar's Cure for the BITE of a RATTLE-SNAKE.

TAKE of the Roots of Plantane or Hoarehound (in Summer, Roots and Branches together) a sufficient Quantity, bruise them in a Mortar, and squeeze out the Juice, of which give, as soon as possible, one large Spoonful; if he is swelled, you must force it down his Throat: This generally will cure; but if the Patient finds no Relief in an Hour after, you may give another Spoonful, which never fails.

If the Roots are dried, they must be moistened with a little Water.

To the Wound may be applied a Leaf of good Tobacco, moistened with Rum.

Dr. Mead's Receipt for the Cure of the
BITE of a MAD DOG.

LET the Patient be blooded at the Arm nine or ten Ounces. Take of the Herb called in Latin, *Lichen Cinereus Terrestris*; in English, Ash-coloured Ground Liverwort, cleaned, dried, and powdered, half an Ounce; and Black Pepper powdered, two Drachms; mix these well together, and divide the Powder into four Doses, one of which must be taken every Morning fasting, for four Mornings successively, in half a Pint of Cow's Milk warm. After these four Doses are taken, the Patient must go into the Cold Bath, or a cold Spring, or River, every Morning fasting, for a Month. He must be dipped all over, but not stay in (with his Head above Water) longer than half a Minute, if the Water be very cold. After this he must go in three times a Week for a Fortnight longer.

N. B. The Lichen is a very common Herb, and grows generally in sandy and barren Soils all over England. The right time to gather it is in the Months of October and November.

Another

Another, practised with great Success at Tonquin in the East-Indies, and lately communicated to the Public as an infallible Remedy.

TAKE of native Cinnabar, and factitious Cinnabar, both ground to an exceeding fine Powder, each twenty-four Grains ; of the strongest Musk, sixteen Grains ; rub these together till the Musk is also become very fine, and give it all for a Dose, in a small Tea-cup full of Arrack or Brandy, as soon as possible after the Person is bit, and another Dose thirty Days after ; but if the Person has the Symptoms of Madness before he has had the Medicine, he must take two Doses in an Hour and a half.

I shall not enter into the Merits of the Medicine, or attempt to account for its Effects, but only observe, for the Encouragement of every one to take it where there is no more than a Suspicion of an infectious Bite, that it is perfectly safe and innocent, as appears from the great Number of Persons to whom it has been given by way of Preservative, none of which have felt any ill Consequences from it, or been disordered since : The only visible Effect it has, is that of producing a considerable Drowsiness, which in those who, being already mad, have two Doses given them within the time before-mentioned, is prolonged for several Hours, and terminates in a perfect Cure.

The above Receipt is given in its original Form, the Dose being calculated for a grown Person; it is left to the Discretion of others to vary the Quantity or Vehicle as may be most convenient, not doubting but as the Method here taught of giving such large Doses of Musk is attended with Success, it may also be extended to other Cases under the Management of Physicians.

Dr. Bracken's Receipt for a COUGH, or COLD.

TAKE of the Herbs Betony and Coltsfoot dried, of each an Ounce, best Tobacco half an Ounce, choicest white Amber in Powder three Drachms, freshest Squinanch, or Camel's Hay, and of the Herb Ros Solis (not with the oblong, but) with the round Leaf, of each half an Ounce; cut the Herbs in the manner of Tobacco, and sprinkle the Powder of Amber amongst them, and smoke two or three Pipes of it a Day for a Fortnight; during which time use the following Lozenges:

Take best Spanish Juice of Liquorice an Ounce, double-refined Sugar two Ounces, Gum Arabic finely powdered two Drachms, Extract of Opium or London Laudanum one Scruple or twenty Grains, all well beaten or pounded together; then with Mucilage of Gum Tragacanth, form into small Lozenges, to be dissolved leisurely in the Mouth, and swallowed down as gently as possible.

A Recipe, being an effectual Cure for all Distempers arising from an inveterate Scurvy, such as the Yaws, Lame Distemper, Pox, Dropsy, &c. for the Discovery whereof a Negro Man in Virginia was freed by the Government, and had a Pension of 30 l. Sterling settled on him during his Life.

TAKE four Ounces of the Inside Bark of Spanish Oak, two Ounces of the inside Bark of Pine, two Ounces of Shamack-Root, boil them in three Quarts of Water till it comes to three Pints. The Patient must drink a Pint the first Morning; in a Minute or two after, half a Pint more; at Noon, half a Pint; and at Night half a Pint: Likewise daily after, till the Cure is perfected, half a Pint in the Morning, half a Pint at Noon, and the same at Night. If any Ulcer and proud Flesh, wash them with Blue-stone Water, anointing them afterwards with Hog's Fat and Deer's Dung, or Hare's Dung.

A NEAT'S-FOOT PUDDING.

TAKE to a Pound of Neats-foot finely shred three-quarters of a Pound of Sewet shred as small, a whole Nutmeg grated, candied Orange minced, some Salt, and some Currants, a little grated Bread, and seven Eggs, leave out half the Whites; flour the Bag, and let it boil

two Hours and a half at least. The Sauce is Sack, Sugar, and Butter melted.

To make BALM WINE.

TO nine Gallons of Water put fourteen Pounds of Sugar, boil it three-quarters of an Hour, and let it stand till it is pretty cold; then put in three or four Pounds of the Tops of Balm a little bruised, put into your Barrel a Pennyworth of Yeast, pour your Liquor upon it, and stir it together a Day; at Night stop it up close, let it stand a Fortnight, then bottle it, putting a Lump of Sugar in every Bottle.

To make CITRON WATER.

TAKE Citrons, and pare off the outward Rinds half a Finger thick, slice them thin; and take the Citron Kernels, slice them as you think fit; put as much good Sack as will cover them over the Top; put all into a Stone Jug, and stop it very close; let it stand in a Cellar five Days, then distil it in a Glass Still; let it run into a Bottle, wherein is fine Sugar-candy in Powder, and Ambergrease: Draw off in several Runnings, and mix it as you like.

To make BLACKBERRY WINE.

TAKE half a Bushel of Blackberries, and put five Gallons of boiling Water on them, let them stand forty-eight Hours; then take half a Peck of Sloes, and ten Pounds of Sugar, boil them all together for an Hour, and work it as Elder Wine.

DAMSON WINE.

TO every Gallon of Water put two Pounds and a half of Sugar, which you must boil and scum three-quarters of an Hour; and to every Gallon put five Pints of Damsons stoned; let them boil till it is of a fine Colour, then strain it through a fine Sieve; work it in an open Vessel three or four Days, then pour it off the Lees, and let it work in that Vessel as long as it will; then stop it up for six or eight Months, when, if fine, you may bottle it: Keep it a Year or two in Bottles.

To make JELLY pale and clear.

TAKE a Pair of Calf's-feet, and a large Knuckle of Veal, break the Bones, take out the Marrow, and pick all the Fat and black Strings out of the Feet; soak the Flesh in warm Water, and shift it out into cold, changing it often; lay it in Water in the Afternoon, and begin to make your Jelly next Morning,

with two Pots of Spring-water, and one of White-wine; boil this apace, and skim it very clean when it jellies; strain it into a Pot, and when it has stood a short time, the Fat will rise that is in it, which take clean off; then put your Jelly into a Bason, with the Whites of eight Eggs, Shells and all, beat extremely well, some Sugar, Cinnamon, Ginger, and a little Mace; let your Spices be very good, Rose-water, and the Juice of Lemon to your Taste; there should be a little Salt in the first boiling: When it is clear, put in Musk and Amber, if you will, and pass it through your Jelly-bag before the Fire twice or thrice, as you see Cause.

Half a Pound of Sugar, an Ounce of Cinnamon, and half an Ounce of Ginger, to a Quart of Jelly. Let it stand on the Fire two or three Hours after the Eggs and Spice are in. Take heed of jogging it, that the Scum be not broken.

When you have a mind, put the Juice of Almonds to some of this, and it will make it appear a white Jelly, of a very fine Taste.

Clear PIPPIN JELLY.

TAKE twelve or fourteen of the best sort of Pippins, pare them, and fling them into cold Water; then put them into a Skillet with a Quart of running Water, set them on the Fire, and let them boil as fast as can be, till the Liquor is half boiled away; then take them off, and strain the Juice through a Piece of strong

strong Holland; then take a Pint of that Juice, put it in a Silver Skillet, and put to it a Pound of double-refined Sugar; set it then on the Fire, having one to blow it, that it may boil very fast, and yourself taking off the Scum as it rises; when it has boiled thus fast rather more than a quarter of an Hour, put in four Spoonfuls of the Juice of Lemons, keeping it still boiling and skimming; try it sometimes in a Plate, and when you find that it will jelly, take it off, and put it up in Glasses.

JELLY of PIPPINS, with Slices.

TAKE a Pint and a half of Water, and a Pound of Sugar; set them on the Fire to boil a Quarter of an Hour; then skim it very clean, and take it off the Fire; then take three fair Pippins, or Pearmaines, which may weigh half a Pound before they are pared or cored; pare and core them, cut them in thin Slices, and the Water and Sugar being Blood-warm, put them in, set them together on the Fire, and make them boil as fast as you can; then take half a Pint of Pippin-water made pretty hot, and put it to the rest; also the Juice of a Lemon and Orange made warm, and put in; make it boil as fast as possibly you can, then try it in a Spoon, and, when it will jelly, glass it.

To make SPIRIT of CLARY.

TAKE a Gallon of good Sack, a Pint of the Juice of Clary, a Pound of Clary-flowers, as many Clove-Julyflowers, and half as many Archangel-flowers, as many Comfrey-flowers, and as many Flowers of Lillies of the Valley; let these steep in the Sack all Night, then put it into a Glass Still; the softer it distills, the stronger it will be: You must have great Care to keep in the Spirits, by passing the Still every where; let it drop through a Bag of good Amber-grease upon as much sifted white Sugar-candy as you think will sweeten it. 'Tis a very high Cordial.

A Cordial ORANGE-WATER.

TAKE three Quarts of good Brandy, and the Rinds of a dozen and a half of Oranges, pare them very thin, and let none of the White go in; let them steep in the Brandy three Days and Nights close stopt; then take five Pints of fair Water, and a Pound and a half of double-refined Sugar; boil this Syrup half an Hour, and scum it as any rises; then strain it through a Jelly-bag, and let it stand till cold; then mix it with the Brandy, which must be first poured from the Peels, and settled: Keep it for Use.

Thus you may do Lemons, which is a pleasanter Cordial.

To make CLOVE-JULIFLOWER-WINE.

TAKE six Gallons and a half of Spring-water, and twelve Pounds of Sugar, and when it boils skim it, putting in the Whites of eight Eggs, and a Pint of cold Water, to make the Scum rise; let it boil for an Hour and a half, skimming it well, then pour it into an Earthen Vessel, with three Spoonfuls of Baum; then put in a Bushel of Clove-July-flowers clipped and beaten, stir them well together, and the next Day put six Ounces of Syrup of Citron into it, the third Day put in three Lemons sliced, Peels and all; the fourth Day tun it up, stop it close for ten Days, then bottle it, and put a Piece of Sugar in each Bottle.

SAGE-WINE, very good.

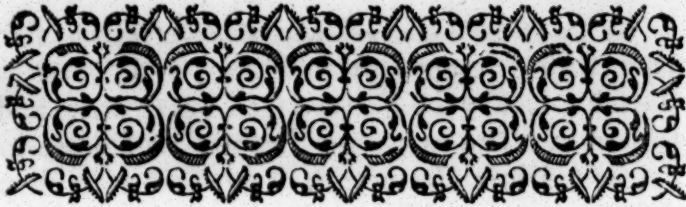
TO twenty-eight Pounds of Malaga Raisins pick'd and shred, have twenty-eight Quarts of Spring Water well boiled; but let it be cool as Milk from the Cow before you pour it on the Raisins; then put in half a Bushel of red Sage grossly shred; stir all together, and let it stand six Days, stirring it very well every Day, and cover it as close as you can; then strain it off, and pour it into your Vessel; it will soon be fine, but you may add two Quarts of Sack or White-wine to help it: Raisins of the Sun will do as well as Malaga, if they cannot be had.

NEATS-TONGUES *pickled.*

AFTER your Tongues have laid twelve Days in common Salt and Salt-petre, boil them very tender, and peel them; cut off the Root, lay them into a Pot, and pour over them a Pickle made of good White-wine Vinegar, which you must boil up with Pepper, Cloves, Mace, and Ginger; when you take it off the Fire, throw in a Piece of Lemon-peel, and three or four Bay-leaves; pour it upon the Tongues when cool, and tie them close from the Air. A little of the Pickle, with good Oil, is their Sauce.



DISHES,



D I S H E S,

Which may properly be provided in
Each MONTH of the YEAR.

J A N U A R Y.



TONGUE and Udder, with Greens
and Roots; or roasted with Gravy-
sau e.

Fricassée of Lamb.
Scotch Collops.

Hare stewed.

Breast of Veal ragoo'd.

Carp or Tench stewed, Soles stewed; boiled
Cod, or Cod's-Head, Flounders, Plaice, Thorn-
back, Scate, &c.

Ham and Chickens.

Chickens,

Chickens, Bacon and Greens.

Pickled Pork.

Calf's-Head, with Bacon and Greens. Let your Bacon be cut in two Pieces, and served in the same Dish; the Tongue slit Lengthways, and laid in a Plate with the Brains, which are to be boiled in a Cloth with Sage, and then chop them together, and pour Butter over.

Knuckle of Veal, Bacon and Sprouts.

Leg of Pork, boiled with Turneps and a Pease-pudding.

Leg of Lamb and Spinage; the Loin fried in Steaks, and laid round, the Spinage in a Plate by itself, and some Gravy in a Bason.

Brisket of Beef stewed.

Boiled Ach-bone, or Rump of Beef, with Greens and Roots.

Leg of Mutton boiled, with mashed Turneps, or with Oyfter-sauce.

A Dish of stewed Beef.

Neck of Mutton and Broth.

Knuckle of Veal boiled with Rice.

Chine of Pork, salted and boiled with Greens and Roots; a Turkey boiled or roasted; or Fowls.

Pullets and Oyfter-sauce boiled.

Pullets boiled with Rice.

Roast Beef and Horse-raddish scraped.

A Fore-quarter of Lamb roasted, and a Salad.

Loin or Shoulder of Mutton roasted, with Oyfter-sauce.

Fillet of Veal stuffed and roasted.

Hen Turkey roasted, with Force-meat.

Pancakes

Pancakes, Fritters, or Puddings.

N B. Puddings used to be brought in with the last Course; but it is now the Fashion to bring every kind of them with the first.

Pease Soop.

Gravy Soop

Broiled or boiled Whittings may be served as a first Course, with Oyster or Shrimp-sauce.

Hare roasted.

Capons roasted, with Sausages and Gravy-sauce.

Pullets with Eggs, with Gravy-sauce in the Dish, and hard Eggs chopped and buttered in a Bason.

Roast Partridges, Woodcocks, Wild-ducks, Widgeons, Easterlings, Teal, Snipe, Larks.

Joal of Sturgeon pickled.

Veal roasted.

Chine of Mutton roasted, with Gravy in the Dish, and Pickles.

Chickens and Asparagus.

Pig roasted.

Lamb Pye.

Calf's-Head roasted.

Hog's-Head roasted, with Gravy.

Roast Pork.

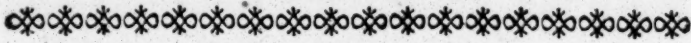
Apple-pye, hot and buttered.



F E B R U A R Y.

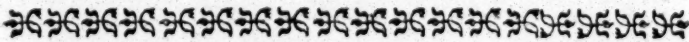
SQUAB Pigeons roasted.
Chickens and Asparagus.
Partridges, or Quails.
Tongue and Udder.
Young Rabbits fricasseed, or roasted.
Fried Sole, with a Garnish of Lemon ;
Lobsters, Sturgeon.
Soups of all kinds.
Hen Turkey boiled, with Oyster-sauce.
Marrow-Pudding.
Eels spitchcock.
Pike or Jack roasted, with a Pudding in the
Belly.
Whittings broiled.
Salt Fish, with Eggs and Parsnips.
Ham or Bacon and Chickens.
Tarts and Cheesecakes.
Pear-pye and Cream.
Apple-pye hot and buttered.

MARCH.



M A R C H.

RUFFS and Reeves roasted.
Pike.
Pear-tarts, with Cream.
Battalia-pye.
Mullets boiled, with Shrimp or Oyster-
fauce, Carp, or Tench.
Knuckle of Veal, Bacon and Greens.
Boiled Ach-bone of Beef.
Chickens, or Ducklings roasted.
Fish of all sorts.
Soops.
Ham and Pigeons.
Salt Fish with Eggs and Parsnips.
Tongue and Udder.

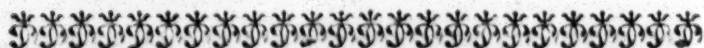


A P R I L.

CHINE of Veal, with Spinage.
Stewed Beef, or Beef A-la-mode.
Fricassee of young Rabbits.
Scotch Collops.
Fricassee of Chickens.
Leg of Lamb, with Spinage.

Veal

Veal or Lamb Pye.
Ducklings.
Green-geese.
Roasted Lobsters.
Prawns, and Cray-fish.
Pickled Salmon.
Pickled Herrings.
Chickens and natural Asparagus.
Hot Apple-pye, Cheesecakes, and Custards.
Mackarel.
Carp.
Tench.
Ham and Chickens, with Brocoli.
Pigeons boiled, Bacon and Spinage.
Calf's-head boiled, Bacon and Spinage.
Knuckle of Veal boiled, Bacon and Spinage,
or Brocoli.
Lumber-pye.

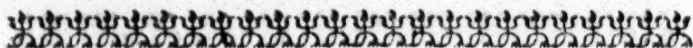


M A Y.

MACKAREL.
Beans and Bacon.
Turkey-pouts roasted.
Pease.
Quails.
Prawns, or Cray-fish.
Collar'd Eels.

Leveret

Leveret roasted.
Fawn roasted.
Roasted Lobsters.
Young Ducks roasted.
Green-geese.
Asparagus upon Toasts.
Tarts, Custards, and Cheesecakes.
Fresh Salmon boiled.
Chicken-pye.
Calfs-head hashed.
Roasted Fowls a la Daube, or forced.
Roasted or boiled Neat's Tongues and
Udder.
Breast of Veal ragoo'd.



J U N E.

MACKAREL.

Beans and Bacon.

Trout boiled.

Fresh Salmon boiled.

Fricassée of Rabbits, or Chickens.

Venison Pastty.

Pig roasted

Pigeons boiled, with Bacon, Colliflowers,
and young Carrots.

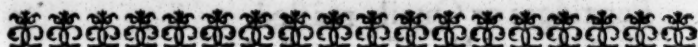
Pheasant-pouts.

Fried Soles.

Spitchcock Eels.

Collar'd Eels.

Collar'd



A U G U S T.

FRICASSEE of Chickens or Rabbits.
Rabbits boiled with Onions.

Beef A-la-mode.

Florentines.

Beans and Bacon.

Chine of Mutton, with stewed Cucumbers.

Pheasants and Partridges roasted.

Calf's Liver roasted and stuffed.

Pork Griskins.

Ox Heart stuffed.

Chickens roasted.

Tansy.

Tarts, Custards, Cheesecakes.

Jellies.

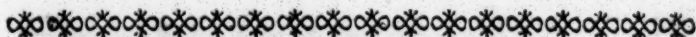
Creams.

Haunch of Venison.

Venison Pastty.

Bisque of Fish.

Pigeon-pye.



S E P T E M B E R.

VENISON Pafty.
Boiled Leg of Mutton, with Turneps.
Lumber-pye.
Beef-steak Pye.
Boiled Pigeons and Bacon.
Calf's-head in a grand Dish.
Artichokes.
Scate or Thornback.
Ducks roasted.
Partridges, Pheasants.
Eels Spitchcock.
Soles fried.
Lobsters
Shoulder of Mutton.
Teal or Widgeons.
Smelts fried.
Jowl of Sturgeon.
Boiled Beef.
Roast Pork.
Knuckle of Veal and Bacon.
Chine of Mutton, with stewed Cucumbers.
Geese roasted.
Haunch of Venison.
Pigeon-pye.
Veal-pye.
Rabbits boiled with Onions.



OCTOBER.

CHINE of Mutton.

Goose.

Mutton-pye.

Wild-Ducks, Teals, Widgeons, Easterlings, Partridges, Pheasants, Woodcocks, Snipes.

Chine of Salmon.

Artichokes.

Artichoke-pye.

Smelts fried.

Eels broiled.

Haunch of Doe Venison, salted and boiled.

Ham and Fowls boiled.

Bacon or pickled Pork boiled, with Pigeons or Fowls.

Cod's-head boiled.

Pigeon-pye.

Tongue and Udder roasted.

Bisque of Pigeons.

Lumber-pye.

Scotch Collops.

Turkey and Chine.

Boiled Pork, with Pease-pudding, &c.

Boiled Beef.

NOVEM-



N O V E M B E R.

STEWED Beef.

Goose.

Calf's-head.

Roasted Hen Turkey.

Mince-pyes.

Smelts fried.

Potatoe-pye.

Woodcocks.

Snipes and Larks.

Partridges.

Pheasants.

Wild-Ducks.

Boiled Rabbits, with Onions.

Boiled Leg of Mutton.

Boiled Fowls and Bacon, or pickled Pork.

Veal in Ragoo.

Stewed Carp or Tench.

Boiled Turkey, Bacon and Greens, or

Oyster-sauce.

Roast Chine of Mutton.

Breast of Veal ragoo'd.

ॐ नमो भगवते वासुदेवाय ॥

DECEMBER.

LEG of Lamb boiled, with Spinage; the Loin fried in Steaks.

Chine of Pork and Turkey.

Boiled Pullets, and Oyfter-fauce.

Roasted Tongues and Udder.

Stewed Carp or Tench.

Mince-Pyes.

Stewed Soles.

Lumber-pye.

Veal-pye.

Squab-pye.

Soups.

Ham and Fowls.

Turkey-pye.

Buttock of Beef.

Leg of Pork boiled, with Turneps and Pease-pudding.

Surloin of Beef.

Chine of Mutton.

Pigeons and Bacon boiled.

Leg of Mutton boiled.

Oysters.

Brawn.

Fore-quarter of Lamb and Sallad.

Pear-tart, with Cream.

Tanfey.

Lobsters.

Potted Venison.

Joal

Jowl of Sturgeon.

Potted Char.

Potted Lamprey.

Bustard roasted ; to be served with Gravy in the Dish, and Pap-sauce in a Place ; the Garnish is Lemon, or red Beets.

Teal, Easterlings, or Widgeons

Wild-Ducks

Larks

Snipes

Woodcocks

Partridges

Pheasants

Turkey

Capons

Hare

Roasted.





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